

THE PANTRY

ENTRÉE

WAGYU BEEF BRESAOLA	19
pickled shallots, desert lime, crostini GFO	
POTATO AND SMOKED CHEDDAR SOUP	16
lardons, pane de casa, sea parsley GFO, VO	
CRISPY OYSTER MUSHROOMS	17
nooth, vegan finger lime aioli, native herbs VE	
GRILLED CALAMARI	18
lemon myrtle, green leaf salad, davidson plum chilli sauce GF	
GOORALIE PORK BELLY	19
heirloom tomato, karkalla, fennel, burnt blood orange	

SIDES

SHALLOT FOCACCIA	10
native thyme infused oil V	
SWEET POTATO MASH	10
pine nuts, cinnamon myrtle, wild garlic oil GF	
CHARRED BROCCOLINI	13
native dukkah, sesame GF, DF	
CHICORY SALAD	13
duo witlof leaves, toasted walnuts, chèvre, grapes, blood orange vinaigrette V	
POTATO FRIES	12
native spice blend, aioli DF, V	
ROASTED YAM	13
davidson plum chilli sauce GF, VE	

MAIN

MSA2 BEEF OX SHORT RIB	48
wild garlic potato puree, guinness au jus, pepper berry crust	
BUSH SPICED HALF CHICKEN	44
romesco, petite capsicums GF	
BUTTERNUT SQUASH RISOTTO	38
tamarillo gel, native dukkah, nooch DF, VE	
BARKERS CREEK 300GM PORK CUTLET	46
rosella and leatherwood honey mustard, warrigal greens GF	
LION'S MANE MUSHROOM STEAK	40
lemon aspen chickpea hummus, charred onion, wild garlic mustard sauce GF, VE	

HALF BABY BARRAMUNDI	40
soffritto, charred lemon, lemon myrtle, pepperberry GF, DF	

FIVE FOUNDERS 200GM BEEF EYE FILLET	50
confit heirloom tomatoes, native thyme jus GFO	

BEEF CITY BLACK 300GM SIRLOIN	48
confit heirloom tomatoes, pepperberry sauce GFO	

DESSERT

PEAR FRANGIPANE	17
green ant gin infused pears, almond cream, caramelised macadamias V	
ETON MESS	17
lilly pilly compote, strawberry gum meringue, chantilly cream, orange GF	
LEMON ASPEN PARFAIT	18
aquafaba italian meringue, coconut, sablé VE	
TRES LECHES CHOCOLATE PUDDING.	18
milton dark rum and vanilla cream, wattleseed crumble, cocoa	

GF gluten free, DF dairy free,
V vegetarian, VE vegan, O option available