

ALFIE'S Grazing Plate – a changing selection of menu favourites for those who can't decide	30
Cheese selection with seasonal condiments, burnt honey, house sourdough	30
House baked daily sourdough, condiments	3ea
Toolunka Creek Tuscan olives	6
Claire de Lune oysters (Bateman's Bay NSW), elderflower & champagne vinegar	4.5ea
Cantabrian anchovies, croutons, pickled cucumber, red pepper jam	9
Rangers Valley Black Market MS5+ bresaola, charcoal sourdough grissini, porcini dust	10
Porcini & parmesan croquette, smoked Jerusalem artichoke	7ea
Ham hock croquette, burnt pineapple, jalapeño	7ea
House pickles, labne	9
Grilled artichoke and parmesan tartlet, malted caramel sunflower seeds	15
Charred gem heart, shallot and anchovy dressing, Manchego curd	13
Grilled cauliflower Bleu d'Auvergne cream, parsley crumb	13
Spencer Gulf prawn with aglio olio pepperoncino, burnt lime	9.5ea
Grilled octopus, Calabrian nduja, charcoal mayo, compressed cucumber	18
Seared Trevally, smoked mussel mayo, miso marinade, puffed wild rice, carrot frond	16
Market Fish	MP
Butcher's Cut	MP
Roast spatchcock, braised radicchio, brown butter and sage mayonnaise	30
Rangers Valley Black Angus hanger steak, Bordelaise, bone marrow snow	35
Wagyu fat hassleback potatoes, thyme, garlic	9
Steamed seasonal beans, egg yolk gel, sherry vinaigrette, broad bean flower	9