

**ALFiE'S Sharing Menu (two people minimum)– a changing selection of menu favourites for those who can't decide 45pp**

**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, burnt onion purée 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 peperoncino, burnt lime 9.5ea**

**Grilled octopus, Calabrian n'duja, 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 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 9**