

BREAD

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|---|----|
| Warm Focaccia | 12 |
| <i>Sourdough focaccia, olive oil, balsamic</i> | |
| Wood roasted pumpkin dip | 16 |
| <i>Pumpkin, crème cheese, vadouvan, pepita crunch</i> | |
| Smoked ocean trout | 22 |
| <i>Jody's smoked ocean trout, radish, egg butter</i> | |

Served with 'to be frank' bakery sourdough

◆ ENTRÉES ◆

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|--|--------|
| Roasted scallops | \$9ea |
| <i>Abrolhos Island scallops, nduja, garlic bread sauce</i> | |
| Mozzarella | 26 |
| <i>Mozzarella, heirloom zucchini, pine nut dressing</i> | |
| Cauliflower | 22/ 32 |
| <i>Roasted cauliflower, tarator, hazelnut agrodolce</i> | |
| Beef tartare | 29 |
| <i>Raw beef, anchovy, egg, pomme dauphine</i> | |
| Duck terrine | 26 |
| <i>Duck terrine, chutney, caperberrry, parsley, toast</i> | |

◆ PASTA ◆

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| Rigatoni alla gricia | 32 |
| <i>Rigatoni alla gricia, smoked pork cheek, pepper, pecorino</i> | |
| Mushroom Gnocchi | 36 |
| <i>Gnocchi, shiitake mushroom, porcini butter, walnut pangrattato</i> | |
| Mafaldine alla ossobuco | 39 |
| <i>Veal shin, bone marrow, tomato, basil</i> | |
| Spanner crab aglio olio | 48 |
| <i>Fraser island spanner crab, garlic, chilli, olive oil, linguine</i> | |

SPECIALS

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|-------------------------------|----|
| TUESDAY STEAK NIGHT | 35 |
| SUNDAY ROAST | 34 |
| BOOZY BRUNCH (WEEKENDS) | 69 |

MAINS

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|---|----|
| Cityfields Cheeseburger | 28 |
| <i>Wood fired beef patty 250g, bacon relish, cheddar, onion</i> | |
| <i>Add Fries + \$4</i> | |
| Gruyere pie..... | 36 |
| <i>Potato galette, caramelised onion, mushroom ketchup</i> | |
| Wood roasted chicken | 36 |
| <i>Chicken, olive oil, lemon, oregano, fennel, wild olives</i> | |
| Trout | 44 |
| <i>High country trout, asparagus, sorrel, curry butter</i> | |
| Pork cotoletta | 42 |
| <i>Crumbed pork chop 300g, Cabbage, mint & Spring Peas</i> | |

WOOD FIRED STEAK

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|--------------------------|-----|
| 250g Porterhouse | 46 |
| 300g Scotch fillet | 66 |
| 600g Chateaubriand | 120 |

Choice of sauce: Café de paris, bordelaise, pepper sauce

SHARING

Wood Roasted Moorabool Duck
Apple & Blackberry
Half \$70 | Full \$120

◆ SIDES ◆

| | |
|--|----|
| Garden salad | 12 |
| <i>Sweet & bitter leaves, mustard dressing</i> | |
| Fries | 14 |
| <i>Shoestring fries, smoked garlic aioli</i> | |
| Green beans | 16 |
| <i>Green beans, cipollini onion, salsa verde</i> | |
| Paris mash | 14 |
| <i>Paris mash, bone marrow, jus</i> | |

CHEF'S BANQUET

\$75 / \$95 / \$120

Ask your server to see our set menu options.