



ENTREES / SHARE PLATES

HOUSE BAKED PANE SCIOTTO 9

'bee one third' honey, smoked butter, burnt vanilla

CROQUETAS DE CECINA 13

air dried beef, egg, green goddess sauce

QUAIL EGGS 14

salt baked celeriac puree, pickled cauliflower, pencil leek, ash

SARDINES ON TOAST 16

char-grilled WA sardines, crouton, green chermoula, pig fat confit
tomato, preserved lemon

DUCK LIVER PARFAIT 16

PX jelly, house pickle, truffle snow, torn bread

THE WOODEN MEAT BOARD #5 22

lonza, spreadable pig, garlic & fennel sausage, squid ink grissini, aged
rosemary rind manchego, wild olives, house pickles
add duck liver parfait 5

MAIN

PIG WITH CHOKE 35

confit pig belly, jerusalem artichoke, red wine pear, onion petal, prune,
veal jus

SPICED PUMPKIN & FETA RAVIOLI 32

honey walnut, wilted spinach, burnt garlic & marjoram butter, cured egg
yolk, aged parmesan

PAN SEARED SEARED MULLOWAY 36

SA pippies, tomato & saffron broth, local chorizo, karkalla, rouille

BBQ BABY BIRD 34

spatchcock, pomegranate molasses, pearl cous cous, spiced cauliflower,
almond, smoked goats curd, iranian fruits

NQ GOAT RAGOUT 36

house made tagliatelle, sweet & sour carrot, blackened onion, green
olive, pecorino, spice

CHAR-GRILLED WAGYU RUMP CAP 40

score of 4, burnt butter broccoli purée, duck fat kipfler, enoki, tuscan
kale, porcini jus

SIDES 8

not your mum's brussel sprouts
fried cauliflower, pearl cous cous, smoked almond, iranian fruits, spice
rosemary salted shoestring fries, house ketchup
char-grilled winter greens, shallot oil, preserved lemon

BRICK OVEN PIZZA

GARLIC FLAT BREAD 14

confit garlic | mozzarella | rosemary | smoked salt

MARGHERITA 18

tomato | fior de latte | basil

PEPPERONI 20

garlic | chilli | oven-dried tomato | mozzarella | oregano

WARHORSE 21

napoli | white anchovy | olives | artichoke | capers |
air-dried beef

THE VIKING 20

butternut pumpkin | danish viking blue cheese | spinach | green olive |
sage

BLACK SHEEP 22

pulled lamb | beetroot | smoked goats cheese | onion | mint

THE MATADOR 24

prawns | chorizo | baby tomato | sherry onion | manchego | coriander

THE DRUNKEN PIG 24

pork belly | bacon | pepperoni | bourbon bbq sauce | mozzarella | dill
pickle | chilli

gluten free 3.5
add-ons available

DESSERT

MASCARPONE PANNA COTTA 14

lemon myrtle curd, Italian meringue, pistachio dust

THE BROKEN BEE-HIVE 16

'bee one third' & house honeycomb, lavender milk gel, dark chocolate
ganache, beetroot, soil

BAKED CHEVRE CHEESECAKE 15

caramelised white chocolate, preserved quince, candied pecans, burnt
butter crumb

THE WOODEN CHEESE BOARD 21

Our weekly selection of cheeses w accompaniments & house lavosh

Waiter will advise

TO ACCOMPANY

Vasse Felix Cane Cut Semillon '13, Margaret River WA 10

Seppeltsfield Para Grand Tawny NV, Barossa Valley SA 8

Penfolds Grandfather Rare Tawny NV, South Eastern AUS 22