



charcuterie

selection of capocollo, bresola, jamon, artisanal salami
homemade pickles and bits, charred sourdough(For 2&4)

add on

- warm olives & aged cheddar
artisan black olive and rosemary loaf, whipped butter, evoo
manchego

small plates

chorizo croquettes

manchego, romesco, chipotle mayo

roasted cauliflower

pinenut, hummus, sultanas, tahini yoghurt, coriander

lamb cutlets

roasted pumpkin puree, fattoush salad & sumac yoghurt

semolina crusted calamari

asian salad, lemon aioli

pea and mint arancini (V)

watercress and citrus salad

steaks

roasted chats, shallots, garlic butter

250g porterhouse, angus grass fed, vic

250g eye fillet, angus grass fed, vic

350g rib eye, angus grass fed, vic

select the sauce - mushroom, red wine jus or three peppercorn

32/48

large plates

market fish of the day

14 48

asparagus kale and pea risotto (v)

12 33

selection of local asparagus, salsa verde, tempura asparagus

9

slow cooked crispy pork belly

38 chili caramel, apple and watercress slaw, crackling

dr olsen's signature paella (gf)

25 43

prawns, clams, mussels, rockling, bug, chorizo & saffron

crab spaghetti

24 41

chilli, garlic, heirloom tomato capers, clams & soft herbs

meat and cabbage (gf, v)

26 34

plant based wrapped in savoy, cherry tomato sugo, sweet potato, asparagus

24

sides

heirloom tomato, bocconcini & basil

14

shoestring fries with aioli

11

charred broccolini, fennel garlic & smoked almonds

14

chargrilled asparagus, egg, parmesan & sherry vinaigrette

16

butter lettuce, cucumber, chives & tarragon vinaigrette

12

patatas bravas

14