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**S M A L L**

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THREE MILLS SOURDOUGH, OUR OLIVE OIL / 4

ALTO OLIVES / 9 (V)

SYDNEY ROCK OYSTERS & MIGNONETTE / 4 ea

GLOBE ARTICHOKE, GARLIC, CHILI & THYME / 14 (V)

FRESH MOZZARELLA, NEW SEASON TOMATOES,  
ROCKET, PESTO, BASIL / 15 (V)

LINE CAUGHT HIRRAMUSA KINGFISH CEVICHE,  
LIME, CHILI / 21

PIALLIGO SMOKEHOUSE FISH PLATTER, DILL MAYONNAISE / 25

CHEFS DAILY SELECTION OF PIALIGO SMOKEHOUSE  
CHARCUTERIE, PICKLES & BREAD

THREE PIECES / 22

SIX PIECES / 32

CHARGRILLED FREMANTLE OCTOPUS & PIALIGO CHORIZO,  
PEPPERS, WHITE ANCHOVY & HARISSA / 22

ZUCCHINI FLOWERS, PUMPKIN AND RICOTTA PUREE, HERBS,  
ROASTED PUMPKIN SEEDS (3 FLOWERS) / 17 (V)

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**T O S H A R E**

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HALF BANNOCKBURN CHICKEN, BROWN RICE, HERBS,  
PICKLED MUSHROOM / 45

18 HOUR SLOW-COOKED LAMB SHOULDER, LENTILS,  
GARDEN BEETROOT & FRESH HERBS / 68

WHOLE RAINBOW TROUT STUFFED WITH GARDEN  
HERBS & LEMON, BAKED IN A WOOD OVEN, WALNUT  
BROWN BUTTER / 45

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**O R N O T T O S H A R E**

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POTATO GNOCCHI, KING MUSHROOM, MARSCAPONE,  
PARMESAN / 28 (V)

FLAME-GRILLED DRY-AGED BEEF BURGER, TOMATO  
RELISH, JACK CHEESE, BRIOCHE BUN / 25

FIRE-ROASTED DRY-AGED FLATIRON STEAK, FRIES,  
CAFÉ DE PARIS BUTTER / 35

PIALLIGO STEAK SANDWICH, BEETROOT RELISH,  
CRISPY ONION RINGS & DILL MAYONNAISE / 25

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**S I D E S**

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LEAVES IN AGED VINEGAR / 6.5

RUSTIC STYLE CHIPS, ROSEMARY SALT / 8

STEAMED GREEN BEANS, PIALIGO ESTATE OLIVE OIL, DUKKA / 8

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**C H E E S E**

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SELECTION OF INTERNATIONAL &  
AUSTRALIAN CHEESES / 29

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**D E S S E R T**

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SMASHED PAVLOVA, SUMMER BERRIES & CHANTILLY CREAM / 12

STEAMED DATE & ALMOND PUDDING, SALTED CARAMEL,  
VANILLA BEAN GELATO / 14

CITRUS TART, SHORT BREAD CRUMB, BERRY COMPOTE & MINT / 13

POPCORN PARFAIT, CARAMEL POPCORN, DRIED RASPBERRY / 14

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**D R I N K**

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60 ML NV RAMOS PINTOS ADRIANO 8 YEAR'S OLD TAWNY PORT / 10

90ML 2015 YARHH LATE HARVEST SAUVIGNON BLANC 8 / 13

60ML PENFOLDS GRANDFATHER 20YR RARE TAWNY / 15

