

Tasting menu

*menu designed to share -
a progression of small and large plates*



small plates

shopska salad of cucumber, heirloom tomato, bulgarian feta and fresh herbs

grilled octopus and prawns marinated in paprika and fresh lemon (gf)

double smoked pork neck with quince gel, baby herbs and crème fraiche (gf)

our signature fried cauliflower with paprika, parsley, watercress and reduced red wine vinegar (v)

selection of cured meats, pistachio and chilli mortadella, parma ham and char grilled csabai with house pickled red cabbage and rye bread

large plates

pan seared chicken breast, lightly pickled heirloom carrots, red pepper puree, kale chips and pearl barley (gf)

rye crumbed veal cutlet, sweet polish red cabbage, horseradish cream and fresh chervil

sides

local potato salad with coorong seabrite (v,gf)

bowl of leaves with raspberry vinegar (v,gf)

\$55 per person

\$75 with four vodka tastings