

to start	
iggy's bread	\$1
olives	\$6
roasted & spiced almonds	\$3
ortiz anchovies, tomato, chilli	\$11
wagyu bresaola	\$14
salami	\$9
jamon de trevelez	\$12
charcuterie selection	\$27

sides and salads

steamed carrots, cumin & walnut butter	\$8
cos, radicchio, fennel & orange	\$10
shaved cabbage, persian feta, peas & mint	\$10
roast potato, mustard, thyme butter	\$8
frites	\$5

entrees **\$18**

grilled zucchini, marinated beetroot, smoked eggplant, goats curd crostini
chicken liver parfait
seared tuna, romesco sauce, celeriac, lemon, capers
steak tartare
seared scallops, blood orange, chickpea & sorrel salad

mains **\$33**

potato gnocchi, cauliflower cream, spring peas, zucchini & truffled pecorino
pan fried baby salmon fillet, braised leeks, rosemary and almond beurre noisette
confit duck leg, heirloom carrots, mixed grains & pomegranate salad
roasted spatchcock, green olive, thyme, oregano, sheep's milk yoghurt, grilled lemon
steak frites, cafe de paris butter

wine by the glass...

sparkling

dal zotto 'l'immigrante' prosecco, vic	10
dosnon & lepage blanc de noir, champagne	24

white

2011 freycinet riesling, tasmania	12
2011 summerhouse sauvignon blanc , nz	11
2011 ocean eight pinot gris, vic	12
2011 battle of bosworth chardonnay, sa	10

red

2011 12,000 miles pinot noir, nz	12
2008 yarraloch cabernets, vic	11
2010 bugalugs shiraz, barossa, sa	9
2009 malenchini chianti, italy	10

dinner tuesday to saturday
lunch thursday to saturday
ph. 9389 3028