



## TO START + SHARE

**dukkah crusted house baked bread**  
with gooramadda extra virgin olive oil 8

**gooramadda olives**  
marinated in lemon, rosemary + garlic 8

**pickled sisters vineyard platter**  
- with chicken + pistachio terrine,  
rutherglen muscat + chicken liver pate,  
murray river smokehouse smoked trout +  
herbed sour cream, spiced eggplant,  
gooramadda olives, milawa cheese, house  
baked bread (for one) 38

- plus smoked trout mousse, local  
smallgoods, home made pastrami,  
mushrooms a la grecque, house baked  
bread, gooramadda extra virgin olive oil +  
more! (for two) 65

DAL ZOTTO PROSECCO 15  
MORRIS SPARKLING SHIRAZ DURIF 15



15% SURCHARGE ON PUBLIC HOLIDAYS

## SMALL

**twice baked goat's cheese + olive souffle**  
+ roasted tomatoes 24.50

SCION BLONDE WHITE MUSCAT 15

**burrata + grilled asparagus spears**  
tomato + olive salsa 26.50

REVERIE ROSE 14

**rutherglen muscat + chicken liver pate**  
+ turmeric + fennel pickles + toast 24.50

MORRIS SPARKLING SHIRAZ DURIF 15

**smoked salmon + prawn parcel**

+ marie rose sauce, toast 26

CREDARO CHARDONNAY 15

**baked sardines on toast,**

lemon + mint dressing, watermelon salsa 25

ALL SAINTS PINOT GRIGIO 14

## PASTA + RISOTTO

**capunti paesani pasta**

+ spring greens + whipped ricotta 30

SCION BLONDE WHITE MUSCAT 15

**home made gnocchi**

+ semi dried tomato + capsicum cream 30

ALL SAINTS PINOT GRIGIO 14

**mushroom risotto + blue cheese 30**

BULLER 'THE NOOK' SANGIOVESE 14

## SIDES

**rosemary roast potatoes 12.50**

**orange, fennel + pistachios 12.50**

**southern fried cauliflower + sriracha mayo 12**

**radishes, spinach, hazelnuts + feta 10.50**

**raspberry dressed salad leaves 8.50**

## MAINS

**twice cooked confit duck**

with orange + marmalade sauce + duck fat  
potatoes + orange, fennel + rocket salad 39.50

BULLER 'THE NOOK' SANGIOVESE 14

**grilled spiced chicken breast**

on a potato rosti + a tomato, feta, olive +  
parsley salsa 38.50

CREDARO CHARDONNAY 15

**warm asian beef salad**

on a coconut rice cup + chilli, ginger + bean  
shoots, toasted peanuts + nuoc cham 39.50

CAMPBELLS TEMPRANILLO 15

**baked fillet of barramundi**

+ creamy mash, lemon + caper butter, radish,  
hazelnut + parsley salsa 42.50

ALL SAINTS PINOT GRIGIO 14

**rosemary crusted lamb rump**

+ cannellini beans + peperonata 39.50

HESKETH CABERNET SAUVIGNON 16

## SWEET

**rich chocolate torte + chocolate sauce 16.50**

**amalfi lemon cake + lemon syrup**  
+ cream 16.50

**white chocolate pannacotta + raspberry**  
compote 16.50

**orange filo cake + orange syrup 16.50**

**choux dumplings + salted caramel 16.50**

**affogato + your choice of liqueur 16.50**

**espresso martini 22**

**cheese platter - 1 cheese 14/3 cheeses 30**