

HOUSE MADE CHARCUTERIE

served with house mustard, cornichons & chow chow

- duck prosciutto
- parma ham
- venison pastrami
- coppacola
- beef bresola
- nduja (spreadable spicy salami)
- air dried sausages-mutton cacciatori, zalzette

pork liverwurst pate, pink pepper, fuji apple & dill, sourdough crisps

1STS

- leg ham carpaccio, peach, avocado, jalapeno, mustard, dill
- beef chop chop nachos tartare, tortillas, salsa fresca, fried jalapeños
- triple cooked potatoes, dill cream, bacon dust
- chicken wings, smokey adobo, crispy skin, buttermilk dip
- milk bun; ramen fried chicken, fermented slaw, caesar mayo
- taco; pulled mutton rendang, yoghurt pearls, pickled onions (3)
- confit black king 'fish & chips', ink batter crispies, malt vinegar onion
- pork croquettes, hog plum, jalapeno aioli, fuji apple

PLATES

- charred octopus, wild rice, bacon, peach bbq, pickled ginger
- smoked pork cheek, fermented cabbage, apple, gochujang, maple
- cuttlefish, pork, summer squash, smoked zucchini, grains, mint, sherry
- venison bratwurst, sour cone cabbage, horseradish, beer mustard jus
- roast duck, honey, tamari, sesame, buckwheat waffle, strawberries

WHAT'S ON - SUMMER

- tuesday nights from 4pm pizza + schooner -\$15
- friday: thank funk it's friday - \$12 sours all day
- sunday: wood-roasted piggy with trimmings + cider \$25
- sunday soul session- upstairs 4pm. Dj Scotty
- lunch weekdays -3 plates \$25 Tuesday - Friday



WOOD - ROASTED

| | | |
|------|--|----|
| | pork collar, crackle, orange, all spice, heirloom tomatoes, green rice | 34 |
| 16 | beef short ribs, tamarind bbq, ginger cabbage, pickled tokyo turnips | 36 |
| 12.5 | lamb ribs, sweet n sour caramel, crispy grains, peanuts, radish | 26 |
| 16 | 1/2 buttermilk roast chicken, black garlic, roasted zucchini, za atar | 34 |
| 12.5 | coal roasted snow crab, lemon myrtle butter, sweetcorn, miso | 45 |

VEGETABLES

| | | |
|------|---|------|
| 16 | warm ancient grain bowl, preserve lemon, olive, broad beans, herbs | 16 |
| 16ea | halloumi, strawberries, agave, lime, aleppo, pea tendril | 18.5 |
| | heirloom tomatoes, buffalo mozzarella, salsa verde, savoury granola | 18 |
| 14 | green veggie salad, avocado, buckwheat, goat feta, green buttermilk | 17.5 |
| | spiced maple carrots, kaffir lime, freekeh, salted native citrus | 17 |

CHEESE

| | | |
|------|--|----|
| 17 | | |
| 17 | | |
| 9 .5 | cashel blue (ireland); hints of spice & pepper, creamy, smooth | 14 |
| 16 | brebrousse (France); rich, washed rind, triple cream, sheep's milk | 14 |
| 8.5e | capel cheddar (WA); creamy cheddar, rich, medium bodied | 14 |
| 17.5 | manchego (Spain); sheep's milk, firm, fruity, tangy, nutty | 14 |

SWEETS

| | | |
|----|--|-----|
| 16 | white chocolate & gingerbread cheese cake, malt crumbs, rhubarb | 16 |
| | taco; passionfruit curd, fraiche mousse, banana, coconut ice cream | 16 |
| 30 | reverse malteser; chocolate meringue, malt cream, maple | 15 |
| 24 | after dinner 'mint schnapps' truffle | 3.5 |
| 28 | date salted caramel | 4 |

We source only the best free range meat & sustainable, seasonal & western australian produce where possible

vegetables-passion meets purveyor /phils' veggie patch - pemberton

duck & game- wagin / suffolk lamb- donnybrook

cuttlefish- sharkbay/ snow crab-Albany /octopus- fremantle/ free range chicken-mt barker

beef- donnybrook/ birkshire pork-mriver / rabbit-baldivis/ moojepin mutton-katanning

free range eggs-kojonup / oyster mushrooms-fremantle.

squash, boston pickles, babe heirloom carrots, micro herb-growing changes-freo