

HNL4

HNL4 Feed me minimum 2 guests

75pp

SNACKS

Blue swimmer crab, house made focaccia, aioli, capers, lemon	12ea
Braised lamb croquette, dill and caper mayonnaise, pickled shallots	8ea
Mushroom and truffle arancini, smoked scamorza	7ea
Toolanka Olives, citrus, fennel seed	7ea
Garlic and rosemary focaccia, whipped butter	3ea

SMALLER

Panelle, whipped smoked pumpkin, preserved eggplant	14
Garfish escabeche, carrot, fennel, saffron, almond, crostini	20
Kingfish crudo, citrus, garlic chives, shallot	27
Southern calamari fritto misto, sauce grebeche, cumin	25

KIDS MENU

Cheesy Pasta	15	Mini burgers & fries	15
Chicken tenders & Fries	16	Whiting & fries	15

LARGER

Butcher's cut (please see wait staff for today's steak)	MP
Coopers' beer battered whiting, hand-cut chips, seasonal salad, tartare	39
Free range roast chicken kiev, braised fregola, pancetta, salsa verde	35
Linguine, SA blue swimmer crab, prawn bisque, Aleppo pepper	41
Pappardelle, confit chicken, green olive, marjoram, mascarpone	29
Cavatelli, rapini, cauliflower, stracciatella, pine nut	26
Ricotta gnudi, sugo Calabrese, 24-month parmesan, pangrattato	29

SIDES

Green beans, tahini, sesame, preserved lemon, brown butter	16
Hand cut triple cooked chips, malt vinegar mayonnaise	15
Charred cabbage, almond and apricot preserve	14

DESSERT

White chocolate & blood orange crème brulee	16
Dark chocolate torte, vanilla mascarpone, preserved fig, almond	18
Swiss roll, meyer lemon curd, strawberry, fennel praline	18

*Public holidays incur a 15% surcharge