

share plates.

Seafood plate: ^{GF}	\$38
— Sugar cured Tasmanian ocean trout with salsa Verde	
— Bellarine hot smoked salmon	
— Tiger prawns in a Spanish escabech marinade	
— Salt and pepper squid with sriracha mayo	
— Chilled vongole	
— Lemon soused Portarlington mussels	
Turf plate: ^{GF}	\$32
— Mayura station wagyu bresaola	
— Prosciutto	
— Local marinated manzanillo olives	
— House marinated goats cheese	
— Mushrooms a la grecque	
— Barwon heads butcher smoked meats	
— Grissini	
Oysters Natural:	\$4 each
— minimum of four ^{GF}	
Oysters Kilpatrick:	\$4 each
— minimum of four ^{GF}	

pizza.

Greek style lamb:	\$19
— Slow cooked lamb shoulder with marinated artichokes, oregano, fetta, fresh rocket and tzatziki	
Spanish prawn and salmon:	\$20
— Tiger prawns in a Spanish Escabech marinade, hot smoked salmon, spinach, baby capers, and Spanish onion, chilli, garlic and salsa verde	
Benno's smoked ham:	\$18
— Benno's smoked ham with oven roasted field mushrooms, thyme, taleggio and sticky balsamic	
Margherita:	\$16
— Blistered cherry tomatoes, buffalo mozzarella and torn basil	
Pizza Savoyard (French provencal):	\$18
— Roasted potato, smoked streaky bacon, camembert, sea salt, truffle oil, tarragon and parsley	