

to begin with

jamón (gf)	15
warm olives (gf)	15
grilled sourdough	
manchego	9
artisan black olive and rosemary loaf	15
whipped butter, olive oil	
zucchini flower (v)	10
goats cheese and truffle mayo	
chorizo	15
romesco, grilled sourdough	
king prawn (gf)	15
chimichurri grilled, fennel and prawn butter	

feed me

chef's selection	110p/p
for table of 10 and above	

small plates

jamón and corn croquettes	26
manchego, chipotle mayo	
not meatballs, tofu (v) (gf)	26
homemade focaccia, tomato cardamom sugo	
cauliflower (gf) (v)	28
pinenut, hummus, sultanas, tahini yoghurt	
calamari	28
bagnacouda, pico de gallo, salsa verde	
lamb cutlet	28
pumpkin puree homemade lavosh, fattoush and sumac yoghurt	

sides

kipfler, nduja and manchego (gf)	16
saffron mayo	
radicchio and butter lettuce (gf) (df)	15
blood orange dressing	
fries	15
chipotle mayo, rosemary salt	
roast baby veg (gf)	15
rocket pesto	
broccolini (gf)	15
soy sesame, smoked almonds	

mains

250g steak grass-fed porterhouse (gf)	51
350g steak grass-fed rib eye (gf)	60
250g steak grass-fed eye fillet (gf) (df)	58
mushroom, red wine Jus and peppercorn	
fish of the day	50
wild mushroom and truffle risotto (gf) (v)	38
crispy pork belly (gf)	40
saffron apple puree, chilli caramel, charred pineapple salsa, crackling	
dr olsen's signature paella (gf)	48
prawns, clams, mussels, rockling, bug, chorizo, pork & saffron	
braised beef rib	45
polenta, truffle jus, grilled corn salsa fresca	
lamb ragu pappardelle	45
black olives, oregano, lemon and mint pangratato	
pumpkin and sweet potato steak (v)	40
chargrilled broccolini, tomato cardamom sauce, zhoug	

something sweet

saffron vanilla pannacotta 16
grapefruit salsa, mandarin gel ginger crumb

chocolate fondant 18
salted caramel, macadamia ice-cream and dried orange

cheesecake 16
blueberry coulis and macadamia ice cream

pear cream brulee 18
poached pear, fig, vanilla hazelnut ice-cream, ginger crumb

spoonbill cheese board 36
victorian hard, soft and blue cheese, dried fruits, nuts,
quince and lavosh
2 x cheeses 27

affogato 20
choice of liqueur, vanilla ice-cream, espresso

Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform us if you have a food allergy or intolerance.

