

FLAVOURS OF THE DISTILLERY

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| 23RD ST. SIGNATURE FRIES (V) <i>Truffle oil, parmesan, sea salt.</i> | 10 |
| SALT BUSH WEDGES (V GF) <i>Cumin yoghurt, rosemary and truffle oil.</i> | 15 |
| SAGANAKI (GFO) <i>Fried Haloumi, black & white sesame seeds, roasted cherry tomato, half barrel honey and aged balsamic vinegar.</i> | 18 |
| TWICE BAKED PARMESAN AND ASPARAGUS SOUFFLE (V) <i>Charred radicchio, apple, toasted almonds and knight's grove evo.</i> | 22 |
| OCTOPUS WITH SOFT SHELL CRAB SALAD <i>Tomato, sugar syrup lime dressing finished with coriander.</i> | 22 |

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| BRISKET BURGER (GFO) <i>Bacon and onion jam, cheese, truffle mayo and shoestring fries.</i> | 22 |
| CREAMY BURRATA SALAD (GF V) <i>23rd Violet Gin flamed oranges, roasted peppers, pea tendrils, mint, watercress, nuts and seeds</i> | 24 |
| CHICKEN MILANESE <i>Cucumber and dill aioli.</i> | 29 |
| PAN SEARED PRAWNS & WATERMELON <i>Australian prawns served on compressed watermelon and goat cheese.</i> | 32 |
| PAN FRIED SA SQUID (GF) <i>Orange and onion compte, chard radicchio, kale krisp, honey and soy dressing.</i> | 32 |

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| NT CRISPY SKIN BARRAMUNDI <i>Spring vegetables and citrus caper butter sauce.</i> | 36 |
| TENDER LOIN OF LAMB WITH CAPER MINT OLIVE AND PECORINO PESTO <i>Polenta chips, shaved sweet potato crisps and red wine.</i> | 38 |
| SA 300G FILLET STEAK (GF) <i>Broccoli puree, radicchio blue cheese salad and miso butter.</i> | 40 |

FOR THE KIDS

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| SPAGHETTI BOLOGNESE <i>Shaved parmesan</i> | 10 |
| PANKO CRUMBED CHICKEN <i>Tomato sauce, fries</i> | 12 |
| 9 INCH PIZZA <i>Ham and Pineapple</i> | 14 |
| DIXIE CUP ICE CREAM <i>Choose strawberry or chocolate topping</i> | 4 |

PIZZA

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| GARLIC (V) <i>Garlic, fior di latte, parsley.</i> | 15 |
| MARGHERITA (V) <i>Tomato sauce, fior di latte, basil.</i> | 20 |
| PEPPERONI <i>Tomato sauce, fior di latte, pepperoni.</i> | 22 |
| VEGETARIAN (V) <i>Tomato sauce, fior di latte, eggplant, mushroom, cherry tomato.</i> | 24 |
| CAPRICCIOSA <i>Tomato sauce, fior di latte, mushroom, olives, artichokes and smoked ham.</i> | 25 |
| CALABRESE <i>Tomato sauce, fior di latte, spicy salami, olives, chilli flakes.</i> | 25 |
| LAMB & TRUFFLE <i>Tomato sauce, fior di latte, slow cooked lamb, red onion, truffle mayo.</i> | 25 |
| GLUTEN FREE BASE | 4 |

SOMETHING SWEET

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| RASPBERRY ETON MESS <i>Activated walnuts, Singing Magpie fig, honeycomb.</i> | 15 |
| KEY LIME TART WITH SUMMER BERRIES <i>House made tart finished with blood orange sorbet.</i> | 16 |
| TRIO OF GELATO PLATTER <i>Three flavours of gelato mixed and matched with accompaniments.</i> | 18 |

WITH FRIENDS

PLATTERS TO SHARE FOR 2 OR 3

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| BREAD AND DUKKAH <i>Illalangi olive oil, balsamic, olives.</i> | 15 |
| CHEESE BOARD <i>Three cheese, local nuts, Niche fruit medley, Singing Magpie quince, cornichons, crackers.</i> | 32 |
| TASTING PLATE <i>Cured meat, Illalangi olives, cheese, Niche fruit medley, local nuts, caper berries, Sarah's relish, crackers.</i> | 35 |

LUNCH SERVED 11.30AM-3PM DAILY
DINNER SERVED 6-8PM THURS-SAT