

Autumn 2024

Sharing menu:

4 dishes \$55 per person

5 dishes \$65 per person

6 dishes \$75 per person



Grilled Saganaki | cherry tomatoes | basil | balsamic

Tarama & Black Salt or Hummus & Pinenuts | pita bread

Saffron Arancini | buffalo mozzarella | caponata

Grilled Stuffed Squid | smoked almond romesco | bronze fennel

Duck Liver Parfait | Pedro Ximenez jelly | cornichons | lavosh

Charcuterie Board | cornichons | sourdough focaccia

Hervey Bay Garlic King Prawns in terracotta | grilled sourdough

Pork Belly Bao Buns | hoisin | pickles | coriander | fried shallots

The Den's Southern Fried Chicken | epic BBQ sauce | kewpie

Beef or Zucchini Falafel Sliders | brioche bun | herbs | mayo | relish

Satay Fried Tofu | Thai chilli jam | corn and coconut

Fetta & Greens Filo Pie | Aleppo pepper | lemon

Potato Pavé | parmesan cream | chives

Additions:

French Fries | confit garlic aioli **12**

Warm Marinated Olives | Sicilian green & Kalamata **14**

½ Dozen Rock Oysters, Merimbula, NSW | lemon **39**

Cheese Board | French selection | accompaniments **38**

TO FINISH

Dark Chocolate Marquise | lavender ice cream

Sticky Date Pudding | butterscotch | vanilla bean ice cream

Vanilla Bean Crème Brûlée

FORTIFIEDS, DESSERTS AND DIGESTIFS BY THE GLASS

NV	Buller Fine Old Muscat	Rutherglen, VIC	10
NV	Buller Fine Old Tawny	Rutherglen, VIC	10
NV	Mr Pickwick's Particular Tawny	Angaston, SA	19
NV	Stanton & Killeen Classic Topaque	Rutherglen, VIC	18
NV	Stanton & Killeen Classic Muscat	Rutherglen, VIC	18
NV	Barbadillo La Cilla Pedro Ximenez	Andalucia, Spain	14
2012	Fonseca LBV Port	Porto, Portugal	16
1990	Toro Albala Don PX Gran Reserva	Cordoba, Spain	34
NV	Pennyweight Gold	Beechworth, VIC	13
NV	Fot-Li Vermut 'Rojo'	Reus, Spain	12
NV	Fot-Li Vermut 'Formula Antiga'	Reus, Spain	16
NV	Amaro Sfumato Rabarbaro	Trento, Italy	16

A selection of artisan tea and espresso available

Please note: we are unable to itemize bills

10% weekend surcharge applies