EVOLVE.

FINE BITES & SMALL PLATES.

DIETARY CODES:

V - VEGETARIAN • LG – LOW GLUTEN • ND – NO DAIRY ADDED •
VEGAN - VEGAN • NN – NO NUTS ADDED •
A – AUSTRALIAN • I – IMPORTED • M – MIXED.

HOUSE MADE FOCACCIA.

Potato, roasted garlic & rosemary focaccia, olive oil & balsamic. V • ND • NN.

$12

MARINATED OLIVES.

House marinated Mt. Zero Olives. LG • VEGAN • NN.

$13

MIGNONETTE OYSTERS.

Half dozen Bruny Island, red wine vinegar & golden shallots. LG • ND • A.

$37

MUSHROOM PARFAIT.

Brown Towns mushroom parfait, sourdough crumpet & pickles. V • NN.

$24

TRUFFLE FRIES.

Shoestring fries, truffle salt & aioli. V • LG • ND • NN.

$17

ANCHOVIES & GOLDEN POTATO.

Salted Ortiz anchovies, whipped ricotta, parmesan & crisp fried potato galette. LG • NN • I.

$24

LOBSTER ROLL.

Southern rock lobster, mary rose sauce, celery, Huon apple, lettuce, flying fish roe & milk bun. NN • M.

$26

WAGYU SANDO.

Robbins Island wagyu steak, onion jam, aioli, gruyere & brioche NN.

$29

THE DISTILLERS BOARD.

Fennel salami, shaved prosciutto, Grandvewe Gin Herbalist semi-hard, Tas Cheesery pepperberry brie, pickles & preserves, house made focaccia & lavoche. NN.

$39

CRÈME CARAMEL.

Oven baked custard & caramel. V • LG • NN.

$16

DARK CHOCOLATE SORBET.

Hazelnut praline. LG • VEGAN.

$15

A 10% SURCHARGE APPLIES ON SUNDAYS.
A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.