



HUSK & VINE

KITCHEN AND BAR

Bites	Oysters Natural/Bloody Mary gel 4.5ea
	Olives/kaffir lime 7
	Flatbread/basil oil/pecorino/pine nuts 16
	Flatbread/dukkah spice/hummus 16
Shares	Za'atar chicken strips/garlic & oregano dip 16
	Burrata/pickled cabbage/honey/pumpkin seeds/orange 25
	Lamb Ribs/orange and tamarind glaze/spice crumb/curry leaf 24
	Croquette/blue eyed cod/cardamom mayo 15
	Kingfish Carpaccio/cucumber/rice crisp /citrus /avocado 25
	Beef Tartare/hot mustard/beetroot chips/egg 24
	Polenta/labneh/pine nuts/cauliflower 15
Larger	Spatchcock/chilli lemon dressing/sweet potato 31
	Risotto/tomato napolitano/calamari/clam/crab 30
	Hand cut Pappardelle/pumpkin/pine nuts/sage/goats cheese 26
	Wild Barramundi/balsamic mash/hazelnut/capers/grapes 37
	Spiced Lamb Rump/purple sweet carrots/harissa/labneh/chilli oil 36
	Charred Striploin/onion puree/roasted parsnip/jus 45
	Braised Beef Brisket/charred broccolini/jus/kale/pearl barley 38
Sides	Thick Cut Fries/herb & lemon aioli 13
	Beetroot/roasted cumin/walnut vinaigrette/mint 14
	Mixed Leaf/balsamic dressing 11
	Sugar Snap Peas/roasted garlic puree 12
	Roasted vegetables/cauliflower/carrot/broccolini/lemon butter 13
Potato Mash/pecorino/truffle oil 12	

Feed Me

Can't decide? Feast on a selection of our favourite dishes designed to shared 69pp, additional 49pp for matching wines (whole tables only)

1.5% surcharge will be applied on all credit card transactions/10% surcharge applies on Sunday + Public Holidays