



## SNACKS

Warm Mixed Olives	7
Mixed House Nuts	6
Mushroom Pate	12
Black Garlic Dip	10
Baguette w/Pepe Saya Butter & Sea Salt	8
Fried Whitebait & Aioli	9

## LOCAL CHEESE + COLD CUTS

<b>Cheese</b>	24
A selection of 3 served with Santa Teresa quince & croccante crisp bread	
<b>Cold Cuts</b>	24
A selection of 3 served with cornichons & bread	
<b>Cheese + Cold Cuts</b>	34
2 meats + 2 cheeses, served with cornichons, Santa Teresa quince, pirata chillies & bread	
<b>Single cheese or meat</b>	8

## PLATES

<b>Pork &amp; Pistachio Terrine</b>	15	<b>Butterflied King Prawns</b>	24
With pigeon pea sourdough & Pepe Saya cultured butter		With caper butter & lemon	
<b>Burrata</b>	18	<b>Pork &amp; Fennel Meatballs</b>	19
Handmade in Marrickville with fresh peach, romesco & basil		In garlic & tomato sauce	
<b>Pan Con Tomate</b>	12	<b>Potato Gnocchi</b>	24
Fresh ripened tomatoes & garlic on sourdough		House-made with a lamb ragu with shaved parmesan	
<b>Goats Cheese &amp; Potato Croquettes</b>	15	<b>Tagliatelli</b>	22
With apricot jam & parmesan		With mascarpone, pea shoots, artichoke & hazelnuts	
<b>Crispy Potatoes</b>	12	<b>Chicken Caesar</b>	20
Topped with spicy tomato & paprika sauce		with baby cos, anchovy ranch dressing, croutons & parmesan	
<b>Charred Cauliflower</b>	14	<b>Flank Steak</b>	26
With tahini, pomegranate molasses, pine nuts & rose petal		with a porcini glaze & salsa verde	
<b>Pickled Sardines</b>	16	<b>Chef's Dessert</b>	15
With cherry tomato salad & toasted baguette			

**SIDES \$7**

Oregano & Sumac Fries

Buttered Greens

Side Salad

## SPRITZ

<b>Aperol</b> Aperol, prosecco & soda	14
<b>Elderflower</b> YH Noble Cut gin, prosecco & elderflower	14
<b>Wildberry</b> Archie Rose vodka, berry shrub, prosecco	14
<b>Tommy's</b> Tequila, agave & lime. Shaken & strained over ice	15



## BEER BY YOUNG HENRYS

<b>Newtown Pale Ale</b>	9
<b>Natural Lager</b>	9
<b>Cloudy Cider</b>	10
<b>Guest Beer</b>	10

## WINE

### SPARKLING

<b>Dalwood Hunter River</b> Hunter Valley, NSW	9/42
<b>Coates 'La Petite' Sparkling Shiraz</b> Adelaide Hills, SA	8.5/40

### WHITE

<b>Greywacke Riesling</b> Marlborough, NZ, 2018	15/70
<b>Nashdale Lane Pinot Gris</b> Orange, NSW, 2019	11/50
<b>Soho "Pink Sheep" Sauvignon Blanc</b> Marlborough, NZ, 2020	9.5/42
<b>Castagna "Adams Rib" Chardonnay/Viognier</b> Beechworth, VIC, 2017	16/75
<b>Medhurst Yarra Valley Chardonnay</b> Yarra Valley, VIC, 2019	12/55
<b>Allies "Assemblage" Chardonnay</b> Morningson Peninsula, VIC, 2019	14/65

### ROSE

<b>Ete D'Elodie</b> Provence, FR, 2018	10/45
<b>Castagna Allegro</b> Beechworth, VIC, 2018	13.5/62

### RED

<b>Fetherson "Funghi" Pinot Noir</b> Yarra Valley, VIC, 2019	11/50
<b>Table Of Plenty Sangiovese</b> Gundagai, NSW, 2019	9/40
<b>Alkimi Grenache</b> Heathcote, VIC, 2018	15/70
<b>Rusden "Driftsand" GSM</b> Barossa Valley, SA, 2019	10/45
<b>Coates Malbec</b> Robe, SA, 2016	13.5/62.5
<b>Rocky Road Biodynamic Shiraz</b> Margaret River, WA, 2017	11/50