

MRS SIPPY

ANTIPASTI

house baked focaccia 3
zucchini & fontina croquette 3ea
toasted spiced nuts, sesame, hemp seeds 5
marinated olives, fennel, chilli 5

BOARDS

cheese 26
cheese selection, pickled pear, candied walnuts, quince, date & apricot bread, lavosh
charcuterie 30
cured meats, house made pickles, cornichons, toasted sourdough, lavosh

SALADS

roasted cauliflower, tahini, pomegranate, olives 16
korean brown rice bowl, house kimchi, bok choy, egg, gochujang 16
crispy squid, green chilli sauce, sumac, fresh herb salad 16
house smoked trout, horseradish cream, kipfler chips 18
poached chicken, avocado, pickled vegetables, eggplant, toasted nuts 20

additions:

haloumi 4
poached chicken 5
smoked trout 8

WOOD OVEN & CHARGRILL

margherita pizza, fior de latte, fresh basil 18 - extra toppings available
blackened barramundi fillet, fried plantain, avocado & coconut cream 24
smoked tomato & eggplant pappardelle, gremolata 20
pork schnitzel, tonkatsu sauce, shiso slaw 22
steak sandwich, heirloom tomatoes, onion jam, shoestring fries 22
mrs sippy cheeseburger, shoestring fries 20

SIDES

green salad, white balsamic dressing 7
shoestring fries, smoked salt, aioli 7

ask your waiter about our gluten free, vegetarian & vegan options

a 2% merchant fee applies to all card transactions
a 10% service charge applies to all bookings of 10 and over