



THE *Peacock* MENU

S N A C K S

Fratelli Galloni Parma 24 months aged prosciutto	15 / 40g
SA pacific oysters , champagne vinegar & eschallot mignonette	
each 4	1/2 doz 20
	1 doz 36
rosemary caramel bar nuts	6.5
citrus & chilli marinated olives	9
smoked Greenvale Farm ham hock , sage & mozzarella	4 ea
arancini, roast peach & chilli marmalade	
white anchovy bruschetta , slow roasted cherry tomato,	11
lemon aioli, wild cress	
Hopkins River steak tartare , white truffle, porcini, capers,	16
button mushroom, parsley	
chicken liver parfait , port prunes, petit watercress salad,	17
brioche toasties	
Chiara antipasti , chef's daily selection	17pp
formaggio - selection of soft, hard & blue	10/28
served with red grapes, toasted sourdough	

M A I N

roast atlantic salmon , local mussels creamed cabbage, dulse,	32
caramelised onion puree, wood sorrel	
blue swimmer crab fettuccine , tomatoes, chilli, garlic, basil	30
230g Hopkins River eye fillet , braised cavello nero,	39
white truffle & porcini butter	
buffalo ricotta gnudi , sage, pine nut, burnt butter, parmigiano reggiano (v)	25

T R A D I T I O N A L S T O N E B A K E D P I Z Z A

margherita, tomato, buffalo mozzarella, basil (v)
+4 san danielle prosciutto
prosciutto, black truffle, grana padano, arugula, balsamic
kipfler potato & broccolini, gorgonzola & truffled honey (v)

all pizzas 23
gluten free pizza bases available +3

Chiara