



Exclusive wines @ Thyme

Stuff and Nonsense Sauvignon Blanc Marlborough (NZ)	14/68
Minim Patsy Fiano Vermentino Heathcote (VIC)	16/69
Televeras Vermentino Di Sardegna Sardinia (ITA)	12/60
Friulano Anfora Colli Orientali del Friuli (ITA)	138
420 Pecorino Colli Aprutini Abruzzo (ITA)	15/66
Rampante Etna Bianco Sicily (ITA)	122
Fleet Pinot Noir Mornington Peninsular (VIC)	16/69
Minim Sangiovese Heathcote (VIC)	16/69
Sven Joschke la Gilliana Grenache Barossa Valley (SA)	17/71

Snacks

Freshly shucked Oysters	½ Doz.	36
With Pink Peppercorn Granita	1 Doz.	70
Schiacciata-In-house Bread & Butter (GF, DF Available)		6pp
Squid Toast on Hash Brown (GF, DF)		8pp
Smoked Barramundi & Buckwheat Crumpet (GF)		9pp
Prawn Roll (GF Available)		18pp

Entrée

House made Ricotta	
Beetroot & Cherry Agrodolce (GF Available)	26
Kingfish Tartare (GF, DF)	
Cucumber, Finger Lime, Cornichons, Salmon Roe	30
Beef Tataki (GF)	28
Ginger, Soy, Shallot, Oyster Mayo	
Duck Bacon (GF)	
Figs, Ricotta, Pistachio, Organic Honey	26
Scallops	28
Nduja Cream (GF)	

Main	Poached Dashi Barramundi (GF)	
	Shallot & Ginger Salad	45
	Coconut Braised Pork (GF)	
	Cucumber Salad	39
	Lamb Rump (GF)	
	Zucchini, Grapes, Goats Cheese	46
	Master stock Duck (GF)	
	Peach, Cashew Butter (GF, DF)	39
	Prawn Linguini (GF Available)	
	Smoked Tomato, Garlic & Chilli Confit, Basil	45
	Rump Cap and Chips (GF)	
	Black Garlic Butter	42
	Tasmanian Eye Fillet (200g) (GF)	
Sides	Beef Tallow Fries, Red Wine Jus	70
	Add Prawns & Black Garlic Butter	25
	Fries & Aioli	12
	Eden Farm Beans, Creme Fraiche, Pistachios	15
Dessert	Eden Farm Baked Carrots, Harissa Yogurt	15
	Chai Tea Panna Cotta	
	Lychee, coconut, salted caramel	16
	Chocolate Cake	
	Raspberry, Cream, Rosella	16
	Chefs Choice of Cheese & Condiments	20

Bar Snacks

Available all day

Oysters

Freshly shucked w/ Pink Pepper Granita	½ Doz.	36
	1 Doz.	70

Marinated Olives	9
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Fries with Aioli	12
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Prawn Rolls	18
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Pork & prawn spring rolls	18
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Chicken wings w/blue cheese sauce	15
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Squid Toast on Hash Brown	8pp
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Smoked Barramundi & Buckwheat Crumpet (GF)	8pp
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Sliced meat with Guindilla

— Finocchiona	21
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— Lonza	22
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— Bresaola	23
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— Wild Kangaroo & Anise Myrtle Salami	22
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— Black Truffle & Squid Ink Salami	23
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Chefs Choice of Cheese and Condiments	20
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