

HERO

Oysters, 1/2 dozen, 29

House Mount Zero olives and almondera 14

Red pepper 'gilda' and white romesco 6 each

Ortiz anchovy, special sauce, onion ash on toast (2pce) 13

Cured kingfish, pickled fennel, sour cream and bush lime dill oil 24

Greek bagel and tarama 18

Chicken liver parfait, verjuice jelly and rye 21

Potato bread, fermented blueberry and goat's curd 17

Prosciutto Toscana 18 | Mr Cannubi Mortadella 17 | Bresaola Valtellina 17

Baccala fritte with lemoni 16

Crumbed fish, iceberg and tartare sandwich 25

Warm roast beef and mortadella 'hero' sub with provolone, cheddar and cream cheese, served with french onion dip 26 (lunch only)

Vitello tonnato with fried artichoke and capers 25

Burrata with persimmon, burnt leatherwood honey, aged balsamic and marjoram 26

White cabbage and fennel slaw with Craveri Parmigiano Reggiano, vincotto and crisp shallot 23

Verjuice and anise roast carrots, house fermented chilli and macadamia 19

Chargrilled broccoli, baked buffalo ricotta, blue cheese and toasted garlic pane 24

Pacchoroni pasta with garlic winter greens, pickled mushroom and Parmigiano Reggiano 31

House made semolina cavatelli pasta with crab, chilli and crustacean essence 39

Market fish with fennel lemon vierge 42

Roast chicken, on herbs and bread sauce with Angelina plum mostardo 39

Cape Grim grass fed bavette steak, 420gm, Café De Hero butter, with frites, served med/rare 53

Frites 13 | Leaf salad 13

Maker & Monger cheese selection and crackers 20

Meyer lemon tart 17

'Tramonto Alpina' white olive oil torta, Pedro X gelato and poached quince 16

Montenegro crème caramel, dates and sesame praline 16

Chocolate rum belle Hélène, vanilla cream and chocolate sauce 17

Gelato trio, pistachio, lemon and chocolate 16