

Snacks

Sardines on toast (4 pieces)	10
Bone marrow soldiers, parmesan, caper salad	10
House marinated olives	8
Smoked wagyu beef, pickled spring vegetables	14
Sourdough, fennel butter	6
Pickled prawns, avocado (6 pieces)	16
Smokey paprika pigs ear schnitzel, mayonnaise	12

Entrées

Asparagus spears, soft egg, cheddar, sweet potato, bacon
Beetroot terrine, local curd, caramelised onion, lavosh
Charred octopus, tomato, broccolini, curry mayo, lime & shallot salsa
Wagyu beef cappaccio, popcorn, blue cheese, pickled onion

Mains

Tempura Japanese eggplant, fig, smoked eggplant, pearl couscous, goat's cheese
Steamed blue eye cod, broad bean, almond, shiso, potato
Pork cutlet, pickled cabbage, frisee, walnut, smoked apple
Charcoal lamb rump, olive, yellow squash, basil, tomato, ricotta

Sides

Chilli & rosemary salt baked potatoes & aioli	10
Pumpkin, pepita, local curd & peanut salad	

Dessert

Espresso brownie & stout ice cream sandwich, yoghurt, chocolate crumb

Ricotta panna cotta, blood orange & white chocolate ice cream, peanut brittle

Champagne & kaffir lime jelly, lemon curd, berries, pistachio, basil ice cream

Bouche d'affinois, honey fig, lavosh bread

2 Courses 50

3 Courses 60

Chef's 5 course tasting menu 80

Matched wines 50

Would you like a little something tasty to match your meal? Just ask our staff. We will happily point you in the right direction of a beverage.

Instagram: @pod_food

Facebook: /podfood

Local produce

Curds & crème fraiche

The Cheese Project

Olives

Homeleigh Grove

Bread

Three Mills Bakery

Flowers & herbs

Pialligo farmers

Bacon

Pialligo Smokehouse bacon

We apologise dishes cannot be varied. Please advise staff of any dietary

New opening hours

Weekend breakfast 830am – 10am

Lunch Wednesday to Sunday 12pm – 2pm

Dinner Friday to Sunday 630pm - late