

# TELLER

meet. eat. celebrate.

## TO START

house marinated olives	11
fried polenta, porcini cream (2)	16
house focaccia, confit garlic butter (1)	7
anchovies, goats' cheese, honey, fried toast (2)	14
ham and gruyere croquettes, quince puree (3)	16
porcini arancini, basil pesto (3)	15

## SMALL PLATES

burrata, fried Jerusalem artichoke, kohlrabi	20
grilled chorizo, chimichurri, green olives	19
parisian gnocchi, gorgonzola fondue, zucchini	24
smoked heirloom tomato tartare, house cracker	18

## SIDES

steak chips	7
roasted kent pumpkin, comte, truffle oil	14
pan fried, broccolini, breadcrumbs	14

## LARGE PLATES

whole rainbow trout, brown butter, peperonata	40
pan fried chicken, macadamia, garlic greens, chilli oil	40
slow cooked lamb, fettuccini, roasted cauliflower, fried sage	39
tagliatelle, seasonal vegetables, stracciatella	37
crumbed pork cutlet 300g, salsa verde, apple & rocket salad	42
pan fried barramundi, zucchini threads, tartare	38

## THE GRILL with a shared salad

250g grain fed porterhouse, duck fat potatoes, jus	44
scotch fillet 300g, duck fat potatoes, jus	49
eye fillet 200g, duck fat potatoes, jus	54
t-bone 500g, duck fat potatoes, jus	59
tomahawk 1.3kg, duck fat potatoes, jus	135
lamb striploin 300g, charred cabbage, mint salsa verde, chips	49

## CONDIMENTS

dijon mustard / wholegrain mustard / Bearnaise horseradish cream / chimichurri / peppercorn	3
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## MID WEEK SET MENU

available Tuesday - Thursday

### CHOICE OF ENTREE

smoked heirloom tomato tartare, house cracker

ham and gruyere croquettes, quince puree (3)

burrata, fried Jerusalem artichoke, kohlrabi

anchovies, goats' cheese, honey, fried toast (2)

### CHOICE OF MAIN

tagliatelle, seasonal vegetables, stracciatella

crumbed pork cutlet 300g, salsa verde, apple & rocket salad

whole rainbow trout, brown butter, peperonata

250g grain fed porterhouse, duck fat potatoes, jus

2 COURSES

\$50 PER PERSON

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## DESSERTS

warm granny smith apple, oat crumble, vanilla icecream 14

teller tiramisu 14

chocolate mousse, shortbread, lemon curd 14

meringue, coconut sorbet, mixed berry compote 14

Affogatto, with Frangelico 15

local and imported cheese, crackers, quince paste 17/32