

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 (3)	15
porcini arancini, basil pesto (3)	15

SMALL PLATES

burrata, pickled fennel, grilled eggplant, herb oil	20
grilled chorizo, chimichurri, green olives	19
parisian gnocchi, gorgonzola fondue, zucchini	24
smoked heirloom tomato tartare, house cracker	18

SIDES

steak chips	12
mixed leaf, orange, seeded mustard	14
pan fried, broccolini, breadcrumbs	14

LARGE PLATES

whole rainbow trout, brown butter, peperonata	40
pan fried chicken, macadamia, garlic greens, chilli oil	40
hand cut pappardelle, beef ragout, goats' cheese	39
tagliatelle, seasonal vegetables, stracciatella	37
crumbed pork cutlet 350g, salsa verde, apple & rocket salad	42
pan fried barramundi, zucchini threads, tartare	38

THE GRILL

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

CONDIMENTS

dijon mustard / wholegrain mustard	3
horseradish cream / chimichurri	4

T E L L E R

DESSERTS

cardamom creme catalane 14

teller tiramisu 14

chocolate mousse, honeycomb, sour cream 14

meringue, coconut sorbet, mixed berry compote 14

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

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