

To Start

- Citrus and herb marinated olives 8
- Artisan breads with olive oil flight 12
- Bread roll with truffle butter 6

Entrées

- Smoked cheddar soufflé, cherry tomatoes, spinach, velouté 17
- Citrus cured Ōra King Salmon w preserved lemon puree, macerated fennel, bacon cream, pickled clams 19
- Chicken liver pâté w cornichons, pickled cranberries and bread wafers 16
- Ratatouille ravioli, parmesan broth, caponata garnish 16
- Beef tenderloin tartare with egg yolk jam, micros and crostini 18
- Oyster's natural w cabernet vinegar pearls POA

Mains

- Roast duck risotto, sautéed shitake and oyster mushrooms, crispy heart, gorgonzola, hazelnut foam 34
- Beef fillet and cheek suet pie, pickled onions, broccolini, truffled mash 36
- Rosemary brined Lamb rump, pea custard, mint jelly, cavalo nero, couscous, pine nuts 36
- Pan fried market fish, corn puree, pumpkin gnocchi, corn salad with baby mâche, grilled prawns 34
- Grilled pork belly on savoy w braised fennel, walnut, celery, celeriac and apple puree, liver parfait, crackling 34
- Vegetarian tasting plate, cheese soufflé, mushroom arancini, grilled halloumi and corn, spiced tomato 34
- Seared wild venison w scotch egg, parsnip puree, pickled shitake and heirloom beets 38

Sides

- Artisan mesclun salad 8
- Homemade wedges with chilli butter 9
- Roasted beetroot w balsamic, almonds, feta and rocket 10
- Sautéed greens w lemon infused olive oil 10
- Spice roast cauliflower w crispy shallot and spring onion 10
- Buttered gourmet baby potatoes 9

Desserts

- Chocolate tart, Armagnac prunes, orange crème fraîche 18
- Fried bread pudding with rum butterscotch, banana and vanilla ice cream 16
- Beetroot seed cake, beetroot curd, lavender mascarpone, caramel 16
- Brandy snaps w vanilla bean Chantilly cream 10
- Stem ginger crème brûlée, Bacardi sorbet, grilled pineapple 17
- House made gelato (per scoop) 4.5
- Dessert tasting plate for two \$32
- Handmade chocolate truffle \$3.50

Cheeses

- Served w rice wafers, poached pear, crostini and cherry relish
- 1 cheese (70g) \$17
- 2 cheeses (140g) \$27
- A selection of three \$36