

To start

your choice of

Spring asparagus, sauce gribiche, egg yolk, Ouzo aioli, sorrel leaf (v)

House cured beetroot Salmon, mascarpone, pumpernickel dill crumb, heirloom beets

Stracciatella di buffalo, seasonal vegetables, ruby grapefruit, toasted almond (v) (gf)

Main

your choice of

Local fresh fish of the day

House made spinach & ricotta tortolloni, honey mustard, parsley, candied rosemary pinenuts (v)

Signature Lamb press, pancetta, tomato sugo, anchovy oil, feta, kale, flat beans (gf)

Twice cooked duck breast, carrot puree, watercress, sherry (gf)

all mains are served with
Crushed potatoes, rosemary salt
Bitter leaves, herb dressing

To finish

your choice of

Callebaut chocolate, Champagne jelly, cacao wafer, strawberry

Poached rhubarb, Rosé consommé, extra virgin olive oil cake, Greek yoghurt ice-cream

(v) vegetarian (gf) gluten free

Two courses \$74 pp

Three courses \$89 pp

Both price options include side dishes to share

Option to add a steak course (prepared m-r) \$15 pp or cheese course \$10 pp

3-course minimum for group bookings on Saturday evening

Pricing is inclusive of GST

Sorry, no BYO for group bookings

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

