

**To start**

your choice of

Greek haloumi, caramelised, heirloom tomatoes, orange & lemon (v)

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

Local figs, walnut puree, endive, blue cheese, pomegranate molasses, sumac (v)

**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**

