

To start

your choice of

Port Wakefield Garfish, wild rice, capers, shallots, lemon (gf)

House made Parisian gnocchi, corn, leek, oyster mushrooms, herb oil (v)

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

Main

your choice of

Local fresh fish of the day

Eggplant, burnt onion consommé, miso, baby cucumber, broccolini, tapioca crisp (v)

Signature Lamb press, pancetta, hummus, chermoula, feta, cauliflower, beans (gf)

Bannockburn free-range chicken, witlof, apricot, pane fritto, jus gras (gf)

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

To finish

your choice of

Callebaut chocolate parfait, cacao wafer, olive oil, raspberry (gf)

Set Greek yoghurt, carrot cake, navel orange & bitter syrup

(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

