

est 2002

**DINNER - TWO COURSES \$65 - THREE COURSES \$80**

**TO START**

Negroni cured ocean trout, black garlic, lime aioli, wild rice, blood orange (gf) (df)

Local green asparagus, stracciatella cheese, vegan XO, leek, pomelo, faro (v) (gf)

Twice cooked quail, beetroot hummus, chimichurri verde, golden beetroot (gf) (df)

House made parisian gnocchi, charred leek, broccolini, toasted hazelnuts, burnt butter, parmesan (v)

**MAINS**

Fresh local fish of the day (gf)

Roasted heirloom carrots, saffron tahini, radicchio, rice cracker (vgn) (gf option)

Braised duck leg cassoulet, duck sausage, cannellini beans, chive oil (df)

House made squid ink linguine, local prawns, squid, zucchini, nduja pane fritto, basil

Signature Lamb Press, pancetta, charred cauliflower, snow & sugar snap peas, chermoula chickpeas (gf)

**DESSERTS**

Classic Treacle tart, creme fraiche icecream, lemon crumble

Chocolate cremeux, blueberry sorbet, mascarpone, hazelnuts (gf)

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee

Add a liqueur to your affogato

Your choice of Comté or Artisan Brie, lavosh, green apple, muscatels, quince 19

**TASTING MENU**

Ready to indulge?

Let our chefs feed you with our 5-course Tasting Menu 95 pp

Additional cheese course 10 pp

Matching wines 65 pp

**EXTRAS**

Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each

Seasonal greens, olive oil, whipped Greek feta 13

Bitter leaves, pear, pickled red onion, vinaigrette 13

Crispy potatoes, rosemary salt 12