

**To start**  
your choice of

Grilled haloumi, poached quince, dry oregano, olive oil (v) (gf)

Swordfish ceviche, crème fraiche tarama, Bottarga, chives, rice & nigella seed cracker

House made potato gnocchi, baby spinach, pecorino beurre blanc, pine nuts, parmesan crisp (v)

**Main**  
your choice of

Fresh fish of the day (gf option)

Tahini glazed zucchini, Baba Ghanoush, dukkah, fresh herbs, puffed faro (v) (gf option)

Boston Bay pork scotch, roasted baby carrots, carrot puree, pickled granny smith apple, crackling (gf)

Signature Lamb Press, pancetta, celeriac, broccolini, cauliflower, cavolo nero, jus (gf)

all mains are served with  
Crushed potatoes, rosemary salt (v) (gf)  
Brussel sprouts, confit tuna aioli, lardon (v) (gf)

**To finish**  
your choice of

Warm banana bread, Earl Grey ice cream, burnt butter, citrus caramel

Saffron poached pear, Greek rice pudding, goats curd, rosemary ice cream, sesame tuile (gf option)

(v) vegetarian (gf) gluten free

Two courses \$74- pp  
Three courses \$89- pp

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

**3-course minimum for group bookings on Friday & Saturday evening**

**\$250- room hire only applies for bookings under 14 guests**

**Apologies, no BYO for group bookings unless arrangements have been made**

**Pricing inclusive of GST**

