

To start

your choice of

Grilled haloumi, roasted grapes, dry oregano, olive oil (v) (gf)

Hiramasa Kingfish sashimi, roasted tomato oil, orange, basil, rhubarb (gf)

House made pan-fried gnocchi, Spring greens, salsa verde, ricotta salata (v)

Main

your choice of

Fresh fish option (to be advised on day) (gf)

Oven roasted pumpkin, harissa, wild rocket, almonds, chèvre (v)

Char-grilled pork scotch, roast carrot puree, grilled radicchio, jus (gf)

Signature Lamb Press, pancetta, cauliflower puree, seasonal greens, currants (gf)

all mains are served with

Crushed potatoes, rosemary salt (v) (gf)

Green beans, dukkah, olive oil (v) (gf)

To finish

your choice of

Rizogalo, rice pudding, mandarin, chocolate gelato, roasted hazelnuts

Layered Bougatsa, semolina & rose custard, bay leaf ice cream, pistachio

(v) vegetarian (gf) gluten free
vegan options can be arranged

Two courses \$75- pp

Three courses \$90- pp

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

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

\$250- room hire in PDR only applies for bookings of 12 or less guests

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

Pricing inclusive of GST

