

To start
your choice of

Salad of beetroot, Scamorza Bianca cheese, witlof, pistachio, mint salsa verde (v) (gf)

Hiramasa Port Lincoln Kingfish sashimi, fennel, radish, sumac, cara cara orange dressing (gf)

House made gnocchi, basil, capsicum soffrito, pangrattato (v)

Main
your choice of

NT Barramundi fillet cooked over coals, prawn & saffron bisque, fennel, mussels, chervil (gf)

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

Confit duck leg, beluga lentils, smoked ham hock, salsa verde (gf)

Signature Lamb Press, pancetta, baba ghanoush, cauliflower, rainbow chard, currants (gf)

all mains are served with
Crushed potatoes, rosemary salt (v) (gf) (h)
Brussel sprouts, nduja xo, preserved lemon (gf)

To finish
your choice of

Meyer lemon panna cotta, lemon curd, winter strawberries, brown butter tuille

Portokalopita (Greek orange cake), quince, spiced mascarpone ice-cream, rosemary crumble

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

Two courses \$79- pp
Three courses \$94- 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 Saturday evening
Apologies, no BYO for group bookings unless arrangements have been made
5 course tasting menu available for groups as an option \$95-pp

