

To start

your choice of

Asparagus, Yarra Valley caviar, labneh, quinoa crisp

Kingfish sashimi, ponzu, toasted sesame seeds, green chilli, crispy shallots (gf)

House made beetroot tagliatelle, orange, witlof, pistachio (v)

Main

your choice of

Local fish of the day (gf)

Salad of pearl barley, carrot, chives, broad beans, hazelnuts, smoked yoghurt (v)

Signature Lamb press, pancetta, leek & onion puree, cumquat jam, sumac (gf)

Poached chicken breast, spring burrata, Jerusalem artichoke, charred corn, coffee (gf)

all mains are served with
Crushed potatoes, rosemary salt
Bitter leaf salad, lemon vinaigrette

To finish

your choice of

Lime panna cotta, freeze dried mandarin, lemon curd, hazelnut tuile

Chocolate pudding, rose water cream, honeycomb

(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 Friday & Saturday evening
Pricing is inclusive of GST
No BYO for group bookings
Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

