

To start

your choice of

Pumpkin & fennel soup, horseradish, fennel pollen, sourdough (v)

Veal carpaccio, fresh rocket, shaved parmesan, truffle oil (gf)

House made pappardelle, pork, wild mushrooms, fennel seeds, leek

Main

your choice of

Local fish of the day (gf)

Quinoa salad, beetroot puree, samphire, okra, saffron & lemon, pistachio dukkah (v)(gf)

Lamb press, pancetta, cumin yoghurt, roasted pumpkin, pepitas (gf)

Beef cheek, Jerusalem artichoke puree, silverbeet, crispy artichoke skin, gremolata

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

To finish

your choice of

Davidson plum panna cotta, freeze-dried yoghurt, white chocolate ice cream

Dark chocolate mousse, roasted hazelnut, confit grapes, yoghurt, mandarin

(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

