

est 2002

DINNER - TWO COURSES \$65 - THREE COURSES \$80

TO START

Negroni cured ocean trout, black garlic, lime aioli, wild rice, pomelo (gf) (df)

Greek Haloumi, roasted grapes, truffle honey vinaigrette, dry oregano (v) (gf)

Twice cooked quail, sweet corn puree, root vegetable ragu, shallots (gf)

House made parisian gnocchi, charred leek, broccolini, toasted hazelnuts, burnt butter, parmesan (v)

MAINS

Fresh local fish of the day (gf)

Roasted heirloom carrots, saffron tahini, chimichurri, radicchio, farro (vgn) (gf option) (df)

Crispy skin duck breast, grated beetroot, turnip puree, candied beetroot (gf)

House made squid ink linguine, local prawns, squid, zucchini, nduja pane fritto, basil

Signature Lamb Press, pancetta, green hummus, cauliflower, broccoli, cavalo nero, chermoula chickpeas (gf)

DESSERTS

Classic Treacle tart, creme fraiche icecream, lemon crumble

Rhubarb, Greek yoghurt, meringue shards, mascarpone, limoncello (gf)

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee

Add a liqueur to your affogato 8

Your choice of Comté or Artisan Brie, lavosh, green apple, muscatels, quince 19

TASTING MENU

Ready to indulge?

Let our chefs feed you with our 5-course Tasting Menu 95 pp

Additional cheese course 10 pp

Matching wines 65 pp

EXTRAS

Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each

Seasonal greens, olive oil, whipped feta (gf) 13

Bitter leaves, pear, pickled red onion, vinaigrette (gf) (df) 13

Crispy potatoes, rosemary salt 12