

To start
your choice of

Grilled haloumi, poached pear, dry oregano, olive oil (v) (gf)

Hiramasa Kingfish sashimi, shallots, verjuice, witlof, salmon roe (gf)

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

Main
your choice of

Local fresh fish (waiter to advise) (gf)

Stuffed eggplant of wild greens, feta, pangrattato (v) (gf option)

Char-grilled pork scotch, roast carrot puree, witlof, jus

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 (gf)

To finish
your choice of

Warm banana bread, Earl Grey ice cream, burnt butter, citrus caramel

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

(v) vegetarian (gf) gluten free

Two courses \$75- pp
Three courses \$90- pp

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

Apologies, no BYO permitted for group bookings unless prior arrangements have been made
Pricing inclusive of GST

