

To start

your choice of

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

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

House made Cavatelli verde, tomato pesto, broad beans, ricotta salata (v) (vgn option)

Main

your choice of

Red Snapper fillet cooked over coals, white wine velouté, Port Lincoln mussels, Spring vegetables

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

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

Signature Lamb Press, pancetta, baba ghanoush, cauliflower, cavolo nero, currants (gf)

all mains are served with

Crushed potatoes, rosemary salt (v) (gf)

Brussel sprouts, nduja xo, preserved lemon (gf)

To finish

your choice of

Rosewater bavaois, poached rhubarb, raspberries, pistachio (gf) (vgn option)

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

(v) vegetarian (gf) gluten free (vgn) vegan

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 Friday & Saturday evenings

Apologies, no BYO for group bookings unless arrangements have been made (charges apply)

