

To start
your choice of

Grilled La Vera haloumi, saffron poached pears, white wine & saffron dressing (v) (gf)

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, seasonal 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) (vgn)
Cos leaves, radish, cherry tomatoes, fresh dill, roman dressing (gf) (vgn option)

To finish
your choice of

Rosewater bavarois, 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 \$80- pp
Three courses \$95- 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 and for the month of December
Apologies, no BYO for group bookings unless arrangements have been made (charges apply)
Minimum spend of \$1,500- applies to bookings in our private dining rooms