

CHEF'S SELECTION

85 per person (min. two people)

house made sourdough, whipped nut brown butter

'the duck's nuts' | duck croquette, quince aioli

chicken liver parfait, black walnut chutney, sourdough crisps

rolled rye pancake, pumpkin purée, pumpkin skin xo, pepitas, pecorino

free range chicken agnolotti, truffle, parmesan, maitake mushrooms, thyme pangrattato

hanger steak, parsnip purée, charred rapini, gnocchi alla romana, béarnaise

roasted pumpkin, bacon jam, fried shallots

shoestring fries, rosemary + pink peppercorn salt

rhubarb, caramelised pastry, crème chiboust, white chocolate crack

WINE PAIRING

classic – ½ pours to start + finish, full pours for entrée + main

48 per person

extended – full pours across all courses

60 per person