



chef selection | 85

to share

house made woodstock flour sourdough, whipped beurre noisette

indigo valley lamb croquette, rosemary aioli

jamón, potato crisps, pickled chilli, comté

cured kingfish, ajoblanco, tomato, fennel, cucumber, capers, olives, herb oil

duck + orange ragù, fusilli pasta, pecorino, parsley

goats curd bavarois, beetroot, carrot, radish, walnut, brioche

.

black angus eye fillet (200g), potato purée, creamed spinach, onion rings, green peppercorn jus

to share

mixed leaves, house dressing

fries + truffle oil

.

rhubarb, bay leaf cream chiboust, frangipane, rosewater jelly, almonds

or

affogato al caffè | gelatina caramel + walnut gelato, s&k classic muscat, fresh espresso

add on

pacific oyster, champagne mignonette / 4.5ea

chicken liver parfait choux bomb, pear chutney / 4ea