

63 PER PERSON

TO START (SHARE)

house made sourdough, extra virgin olive oil

lamb croquette, rosemary aioli

'choux bomb' | smoked ham, mustard pickles, vintage cheddar

'fish + chips' | dutch cream potato cake, whipped cod's roe, chives
whipped chicken liver parfait, rhubarb compôte, fennel salad, sourdough crisps

MAIN (CHOICE)

ricotta gnocchi, pea purée, charred spring onion pesto, fried garlic, peas, broad beans, parmesan

flathead fillets, clams, leek sofrito, tomatoes, gremolata, fregola duck breast, celeriac + harissa purée, confit duck leg, cabbage + dill slaw, dukka black angus flank steak, parsnip purée, asparagus, red wine + garlic butter, watercress

DESSERT (SHARE)

+18 per person

chocolate mousse, fudge cake, honeycomb, cream, hazelnuts strawberries, bay leaf cream, jam, mille-feuille



73 PER PERSON

TO START

white asparagus, stracciatella, chestnut shrooms, truffled walnut pesto, shitake 'bacon', parmesan crisps

smoked rainbow trout, golden beets, trout cream sauce, egg, pickled onion, chives, dill king prawn, casarecce pasta, pistachio verde, pangrattato wild venison tartare, beetroot purée, wild rice, 'the usual suspects'

MAIN

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most dietaries can be catered for, please inform our staff of any allergies. we cannot guarantee dishes do not contain traces of nuts, seafood & other allergens. 15% surcharge applies on public holidays. all card payments will incur a 1.11% processing fee.