

STARTER

marinated olives 10
sourdough + olive oil 12
cheese plate 35

ENTREE

witlof + nashi pear + goats chèvre + candied walnut 20
cured meat + fig + fennel grissini 25
burrata + carrot + orange + chilli + watercress 25
roast cauliflower soup + chorizo + basil oil 21
salmon rilette + dill pickled cucumber + lavosh 23
chicken liver pate + cumquat marmalade + fruiton 24

MAIN

shitake + swiss brown + enoki risotto 36
salt brined spatchcock + black olive tapenade + jus 37
whole rainbow trout + mint + marjoram + lemon + brown butter 45
pork belly + chickpea + peppers + pickled chilli 38
spaghetti + sardine + sumac onion + rocket + pangrattato 34
lamb shoulder + boiled lemon + sage + silverbeet 40

SIDE

potato + rosemary + smoked salt 12
gem cos + aioli + shallot 12

DESSERT

chocolate mousse + vanilla cream + salted peanut brittle 17
lemon sponge + ricotta + champagne strawberry 17
brown sugar meringue + rhubarb + pear 17
almond nougat semifreddo + citrus compote 18
affogato + espresso + frangelico liqueur + vanilla ice cream 20
cheese plate 35

* all dinner reservations min. 2 course per person (entree|main or main|dessert)

* 10% Sunday surcharge | 15% public holiday surcharge

* card transaction fees apply - 50c debit cards + 1.5% visa/mastercard