

MENU

STARTER

- marinated olives 10
- sourdough + olive oil 12
- cheese plate 35

ENTREE

- heirloom tomato + anchovy + oregano pangrattato 20
- chicken liver pate + blood plum chutney + fruit toast 24
- cured meat + fig + goat chèvre + watercress 24
- salt cod brandade + caper + chive + crostini 26
- shaved baby savoy cabbage + parmesan + currants + almonds 20

MAIN

- saffron risotto + celery + chorizo 34
- confit chicken + cucumber + corn + pickled chilli + dill 36
- whole rainbow trout + marjoram + mint + burnt butter 42
- pork salsicce ragu + chicory + crisp polenta 36
- conchiglie + blue cheese + cream + broccolini 32
- lamb rump + zucchini + squash + gremolata 40

SIDE

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

DESSERT

- grilled peach + ricotta + honey 17
- honeycomb semifreddo + fig 17
- meringue + rhubarb + cherry + cream 17

* all dinner reservations min. 2 course per person

* 10% Sunday surcharge

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