

Small Plates

| | |
|--|------|
| House made flatbread, Mount Zero Olive oil, spices | 7.5 |
| Baba ganoush, hummus | 14 |
| Soup of the day | 10.5 |
| Roast cauliflower and parmesan croquettes, miso mayo, harissa | 12.5 |
| Wild mushroom crute. Almonds, lemon, herbs, goat's cheese | 14 |
| Spiced salmon cakes. Dill raita, lemon, harissa | 13 |
| Fried calamari. Hazelnuts, sumac salt, lemon, smoked aioli | 16 |
| Duck ravioli. Wild mushrooms, prosciutto, pickled apple, rocket and parmesan salad | 18 |

Sides (for two or more)

| | |
|---|-----|
| Sea salt and rosemary potatoes | 8 |
| Salad of iceberg, pickled vegetables, cherry tomatoes | 4.5 |
| Roasted carrots, chic peas, seeds | 8 |
| Slow roasted cauliflower, spiced yoghurt, herbs | 8 |
| Salt & vinegar parsnip fries, baby capers, parmesan | 8 |
| Beer battered chips, smoked aioli | 6.5 |

Allergies: Please advise wait staff so we can modify your dish accordingly



Main

| | |
|---|----|
| Wild mushroom gnocchi. Burnt sage butter, truffle oil, asparagus, lemon, pinenuts | 29 |
| Market fish. Toasted nuts, lemon beurre blanc, roasted parsnips, asparagus | 33 |
| Spring lamb two ways. Tournado of lamb, shoulder croquettes, lemon and mint peas, fried gnocchi, jus gras | 35 |
| Twice cooked pork belly. Celeriac puree, pickled carrot, baked apple, greens, black and white sesame, apple glaze | 34 |
| Eye fillet of beef. Fondant potato, green beans, mustard. Choice of king brown sauce, red wine jus or poivre | 42 |
| Confit Duck. Warm salad of chats, bacon, dill, pickles, red wine jus | 32 |
| Beef cheek gnocchi. Red wine, tomato, mushroom, parmesan | 30 |
| Roast carrots. Ancient grains, roasted nuts, harissa, chickpeas, spinach | 28 |

Allergies: Please advise wait staff so we can modify your dish accordingly

Dessert

| | |
|--|-----|
| Soft centred chocolate pudding, vanilla ice-cream, berry compote | 16 |
| Plum, apple & rhubarb crumble, crème anglaise, ice cream | 16 |
| Banana crepes, butterscotch sauce, toasted almonds, vanilla ice-cream | 16 |
| Caramelized white choc and lavender panna cotta, salted rosemary praline | 9.5 |

Cheese Plate, fresh fruit, Lavosh crackers and nuts

| | |
|--------------|----|
| One Cheese | 16 |
| Two Cheese | 21 |
| Three Cheese | 27 |

Selection of cakes – Ask wait staff

Kids Menu - \$13.50

Panko crumbed chicken tenderloins with fries and salad
Calamari with fries and salad
Kids steak with fries and choice of salad or vegetables
Cheese Burger and chips

All prices include GST

