



Lunch & Dinner Menu

Entrée

Buffalo ricotta, sage raviolo, lemon butter

Handmade gnocchi, basil pesto, fior di latte

Chargrilled tiger prawns, chermoula butter, lime

Crispy pork belly, sesame, mango, cucumber, fresh herbs

Pulled chicken, peanut, bean shoot, mint, coriander

Beef tartare, fresh egg yolk, capers, house made grissini

Berkshire pork sausage, fennel, shallot, radicchio, red wine sauce

Main Course

Slow poached white fish, confit kipfler potato, crushed pea, herb salad

Grilled pork scotch, chard cos, roast apple puree

Braise lamb shoulder, fermented tomato, preserved lemon, fresh herbs

Seared chicken breast, Asian greens, mushroom miso broth

Zaatar crusted salmon, zucchini, snake beans, salsa Verde

Dry aged beef fillet, celeriac puree, rosemary potato, red wine sauce

Roast duck leg, braised greens, coconut curry

Braised witlof, beetroot, crispy shredded potato, chimichurri

Side Dishes

Seasonal leaves, house dressing

Roasted Dutch cream potatoes, rosemary sea salt

Chargrilled seasonal greens, extra virgin olive oil, lemon

Roast pumpkin, chickpeas, cumin seed

Brussel sprouts, sauerkraut, bacon

\$15.00 per bowl

Dessert

Homemade apple crumble, pistachio, vanilla bean ice cream

Chai green tea panna cotta, raspberry, mint, mango gel

Salted duck egg mille feuille, chocolate ganache, toffee ice cream

Lemon posset, blueberry gel, brown sugar shortbread

Mandarin parfait, coconut genoise, kaya ganache

Price

Two Courses \$54.00 per person

Three Courses \$68.00 per person

Alternating Surcharge \$4.00 per person