

# menu



## to start

grain organic sourdough, whipped cultured butter

## entree (choice of)

yellow fin tuna crudo, grapefruit, cucumber, ponzu

honey roasted pumpkin ravioli, stracciatella, grapes, brown butter

carrot schnitzel, spiced eggplant, kohlrabi remoulade

## mains (choice of)

TAS salmon fillet, tiger prawn colcannon, fennel, citrus butter

VIC herb crushed lamb rack, romesco, marinated chickpeas

roasted cauliflower, pecorino tortellini, corn emulsion, basil, summer tomato

## add a side 0.00

shaved fennel, raddichio, peach

fries & aioli

mixed greens, preserved lemon, olive oil

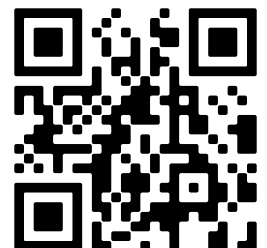
## desserts+ cheese (choice of)

affogato

summer fruits pavlova, passionfruit sorbet

chef's artisan cheese selection, traditional accompaniments

10% subscribers discount applies to food only



please scan me for beverage list