

menu

2 course \$47 | 3 course \$59



to start

grain organic sourdough, whipped cultured butter

entree (choice of)

house smoked ocean trout pate, vegetable crudite, pickled fennel \$21

roasted tomato + fregola soup, stracciatella, pesto, parmesan crisp \$19

blackened angus beef carpaccio, kohlrabi remoulade, carrot mayonnaise, horseradish \$21

mains (choice of)

pan roasted salmon fillet (TAS), chargrilled broccoli, pumpkin puree, brown butter \$36

gently cooked lamb rump, jerusalem artichoke, celeriac cream, gremolata \$37

house made potato gnocchi, cauliflower blossom, currants, preserved lemon, pine nuts, capers \$29

add a side \$10 ea

tomato, cucumber, onion, parsley, mint

fries & aioli

green beans, preserved lemon, olive oil

desserts+cheese (choice of)

affogato \$16.5

meringue millefeuille, vanilla mascarpone, mandarin curd, cardamom syrup \$21

chef's artisan cheese selection, traditional accompaniments \$21

ice cream + sorbet selection (see your waiter) \$5ea

10% subscribers discount applies to food only



please scan me for beverage list