

# menu

marinated olives + grissini \$5

grain organic sourdough + whipped cultured butter \$5

cauliflower cream soup + mustard & gruyere cruton +  
curry oil \$18

prosciutto + radish + melon salad \$16.5

beef cheek ragu + roasted carrot + spaghettoni +  
parmesan \$19

pumpkin + gruyere quiche + pine nuts + green bean  
salad \$19

double smoked wagu kranski + celeriac remoulade \$16

leek & miso orechiette + house smoked trout + spiced  
sourdough crumb \$21

oven roasted salmon fillet (TAS) + crushed herb potato  
+ lemon + tartare \$25

## desserts + cheese

affogato \$12 (\$16.5 w liqueur)

sticky date pudding + butterscotch + white chocolate  
ice cream \$21

ice cream OR sorbet selection \$5ea

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

