

Available within the restaurant (not outside) for up to 9 guests per booking. Please refer to our group menu for larger guest numbers.

Opening hours:

Lunch – Thursday to Sunday from 12pm

Dinner – Saturday from 6pm

2 Course (Entrée & Main) – 60PP

Entrée.

24
Forest mushrooms, hazelnut gazpacho, red rice, granola

25
XO, kohlrabi & wakame salad, salt bush

24
Butternut pumpkin & miso terrine, grape salsa, puffed cauliflower, raspberry vinaigrette

26
Ocean trout tartare, brioche crumb, confit egg yolk, herbs

25
Pork jowl, lentils, apricot ketchup, witlof

Main.

36
Saffron spaetzle, zucchini, ricotta dumplings, fennel, spinach puree

42
Lamb crepinette, spiced carrot, roasted chickpea, silverbeet, feta, jus

40
Pan fried Mirror Dory, squash, pearl onion, caper, rosemark, garlic beurre noisette

42
Slow cooked beef cheek, smoked yoghurt, pickled qukes, eggplant, dill

43
Confit duck leg, brique pastry, braised savoy cabbage, beetroot relish, white bean puree

Sides.

10
Baby gem lettuce, almond cream, lemon

12
Roast potatoes, rosemary salt

10
Sautéed broccoli, sweet and sour onion

Dessert.

15
Orange & almond frangipane, lavender yoghurt sorbet

15
Chocolate marquis, blood plum sorbet, blackberry

15
Vanilla mille feuille, caramelised fig, honey

16 | 26 | 36
Your selection of soft, hard or blue cheese with a range of accompaniments