



DINNER

entree

- roasted cauliflower, shawarma spices, almonds, currants, sage brown butter 16
- scallops, taramasalata, black olive powder, chervil, eschalots 22
- south Australian mussels, chilli, tomato, chargrilled sourdough 19
- tempura zucchini flowers, brandade, red capsicum, black olive 19
- homemade charcuterie, pickled vegetables, smoked tomato compote 24/38
- roasted halloumi, parsnip, pear, witlof, spiced walnuts, frisée 18

main

- lamb shoulder ragù, parsley pappardelle, spinach, dates, pecorino pepato 32
- spelt and thyme cavatelli, wild mushrooms, butternut pumpkin, sage, gorgonzola 29
- squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron 33
- fish pie, leeks, truffle oil 37
- crispy ocean trout, chargrilled broccoli, almonds, capers, brown butter 35
- chargrilled flat iron steak, jerusalem artichoke, watercress, mushroom 37
- chargrilled rib eye, watercress, chive and shaved mushroom salad, choice of sauce MP

sides

- pomme purée or crisp herb potatoes 9.5
- sautéed wild greens, chilli, garlic, pepitas 12
- beetroots, red apple, spinach, parsley, pomegranates, merlot dressing 12
- shaved cabbage, red apple, hazelnut, chives 12
- chantenay carrots, smoked chilli, cashew cream, pistachio basil oil, sunflower sprouts 12

dessert

- pistachio, almond syrup cake, yoghurt sorbet, rose petals, strawberries 14
- passion fruit crème brûlée, pineapple sorbet, quinoa cracker 14
- hazelnut chocolate fondant, salted butterscotch & pear sorbet 16
- affogato, vanilla gelato, frangelico 14
- sorbets or gelato 14
- cheese plate, brown sugar oatcakes, fresh apple 16/24