

menu



to start

grain organic sourdough, whipped cultured butter \$6

entrée

chargrilled tiger prawn & watermelon salad, buffalo feta, mint, verjus \$22

classic beef tartare, reggiano, house made crisps \$19

honey roasted pumpkin arancini, taleggio, black garlic aioli, pine-nut streusel \$17

twice cooked octopus, nduja vinegarette, semi dried tomato, rocket \$21

mains

roman style semolina gnocchi, macadamia & lemon pistou, asparagus, spring greens \$28

free range pork cotoletta, celeriac & kohlrabi slaw, gravy, lemon \$36

grilled swordfish, sweet & sour onions, braised fennel, blood orange & mint \$37

gently cooked beef tenderloin, Café de Paris butter, hand cut chips \$42

sides \$10

mixed leaf salad, sherry vinaigrette

fries & aioli

green beans, preserved lemon, olive oil



10% subscribers discount applies to food only

please scan me for beverage list