

menu



to start

grain organic sourdough, whipped cultured butter \$6

entrée

honey roasted pumpkin soup, curry butter, cheddar crouton \$19

beef ragu arancini, parmesan, chili oil \$19

wagyu bresaola, pickled grapes, fennel, celery, lemon \$21

winter vegetable bruschetta, please see your waiter for details \$18

mains

fisherman's pasta al marinara, gremolata, pangrattato, spaghetti \$31

free range porchetta, braised cabbage, apple, balsamic \$35

market fish cutlet, spiced cauliflower, lemon \$36

eggplant parmigiana, creamed parsnip, jerusalem artichoke \$30

sides

fries & aioli \$10

pumpkin, tahini, yoghurt, almonds, golden raisins \$13

broccoli, preserved lemon dressing, parmesan \$12