

menu



grain organic sourdough slice, whipped cultured butter \$6

pumpkin, gruyère & almond tart, mixed salad \$20

tomato & fontina arancini, gremolata, pickled fennel \$17

fisherman's pasta al marinara, gremolata, pangratatto, squid ink spaghetti \$23

creamed cauliflower soup, tomato brown butter, gruyère crouton \$17

beer battered fish of the day, fries, tartar sauce, lemon \$21

ploughman's lunch, ask your waiter for details \$22

free range porchetta panini, apple chutney, pickled fennel, mixed leaves, fries \$19

sides \$10

mixed leaf salad, sherry honey vinaigrette **GF**

fries & aioli

broccoli, shaved almonds, taraggon, preserved lemon dressing **GF**