

menu



tostart

grain organic sourdough, whipped cultured butter \$6

entrée

roasted tomato soup, stracciatella, parmesan crisp \$19 **GF**

free range chicken, leek & truffle terrine, remoulade, pickled fennel \$21

house made potato gnocchi, pancetta, brussel sprouts, hazelnut, golden raisin \$20

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

mains

corned wagyu beef brisket, choucroute, thermidore, baby vegetables \$36 **GF**

gently cooked lamb rump, braised shoulder, barley, feta, gremolata \$37

salt baked celeriac steak, ratatouille, mushroom duxelle \$29 **GF**

pan roasted market fish, coconut & lentil dahl, pumpkin, cavolo nero \$38 **GF**

sides

fries & aioli \$10 **GF**

cucumber salad, radish, mint, yoghurt dressing \$12 **GF**

broccoli, preserved lemon dressing, parmesan \$12 **GF**