

## STARTERS

<b>Souvlaki Bread</b> Confit garlic & mozzarella cheese	<b>14</b>
<b>Ciabatta Bread</b> Truffle honey & cheese dip	<b>14</b>
<b>Soup of the day</b> Sourdough	<b>14</b>

## ENTREES

<b>Heirloom Beetroot</b> Beetroot gel, hazelnut, petit bouche salad (v) (gf)	<b>23</b>
<b>Burrata</b> Ox tomato, grape, caper, sage, pine nut (gf)	<b>26</b>
<b>Soft-Shell Crab</b> Green mango salad, namjin dressing (df)	<b>26</b>
<b>Duck Breast Salad</b> Caramelised witlof, carrot puree, dutch carrot (gf)	<b>26</b>
<b>Berkshire Pork Belly</b> Pumpkin mash, scallop, crackling (gf,df)	<b>26</b>

## MAIN COURSE

<b>Lamb Rump</b> Japanese eggplant, romesco, red wine jus (gf) (df)	<b>45</b>
<b>Grilled Pork Cutlet</b> Raddichio, witlof, green olives, juniper berries jus (gf,df)	<b>45</b>
<b>Snapper Fillet</b> Cloudy bay clam, carrot, fennel, saffron sauce (gf)	<b>45</b>
<b>Barbecue Chicken</b> Charred corn, zucchini, radish, lemon (df)	<b>38</b>
<b>Riverina Angus Striploin 250g</b> Roasted heirloom carrot, petit bouche salad, jus (gf) (df)	<b>58</b>
<b>Mushroom Ravioli</b> Thyme burnt butter, grana padano, spring soft herbs	<b>38</b>

## SIDES

<b>Cauliflower Blossom</b> Pecorino, gremolata (gf)	<b>14</b>
<b>Fried Brussel Sprout</b> Pancetta, walnut, maple syrup (df)	<b>14</b>
<b>Roasted Kumara Potato</b> Brown sugar butter (gf)	<b>14</b>
<b>Cos Lettuce</b> Spring vegetables, honey mustard dressing (gf) (df)	<b>14</b>
<b>Potato Fries</b> Rosemary salt, aioli (df)	<b>14</b>

## **D E S S E R T S**

### **Banoffee Pie**

Banana cremeux, macadamia ice cream (gf)

**19**

### **Italian Tiramisu**

Kahlua, mascarpone cream, shaved chocolate

**19**

### **Chocolate Fondant**

Vanilla cream, pearl, raspberry sorbet

**19**

### **Apple Crumble**

Poached rhubarb, anglaise, vanilla ice cream

**19**

### **Australian Cheese Platter**

3 selections of cheese, dried fruits, lavosh, cracker, muscatel

**26**