



Graze, 3 pieces

Roasted pumpkin brioche, Main ridge goats' cheese, pistachio dukkah .14

Pork and hazelnut croquette, thyme and celeriac remoulade .15

Wild mushroom arancini, black garlic rouille .15

BBQ lamb skewer, pickled cucumber, mint yoghurt .15

Pork steamed bun, salted cucumber, sesame and ginger sauce .16

Start

Assorted bread, dukkah, extra virgin olive oil and aged balsamic .10

Charcuterie board; cured meats, house pickles and olives .30

Main

Lamb shoulder, burnt cucumber, feta, pomegranate .36

Market fish fillet, toasted hazelnut, oyster mushrooms, mushroom dashi .MP

Wagyu brisket, brussels sprout, black garlic, pickled mushrooms .36

Crab risotto, salmon roe, Heritage Farm duck egg, scallop crackers .34

Homemade ricotta gnocchi, pumpkin, chestnut, broccolini .31

Side

Hand cut chips, garlic aioli .8

Raw zucchini salad, feta, bar berries, dukkah .16

Ancient grain, spiced cauliflower, roasted pumpkin, pomegranate, Peninsula honey .16

Dessert

Meyer lemon tart, burnt basil meringue, mascarpone .18

Tonka bean panna cotta, rhubarb, gingerbread .18

Cheese served with fresh fruit, preserve, walnut and Lavosh

2 cheeses 30g each .17

3 cheeses 30g each .25

4 cheeses 30g each .33