



## TWO COURSE MENU

### 67PP

sourdough, caramelised butter \*

#### starters to share

organic olives warmed in citrus and herbs

fire pit roasted beetroot, sour rhubarb, cultured cheese, olive \*

spanner crab, sunchoke crisps, burnt butter, macadamia, sorrel

grass fed raw beef, wood smoked crème, pickles, caper, kohlrabi

#### main course

potato gnocchi, celeriac, truffled mushrooms, pecorino \*

local snapper, shiitake, feves, pine nut, kale, sorrel

grilled angus bavette mb5 | 250g | black garlic, buttermilk, asparagus, cured yolk

baby gem lettuce, hazelnut, fennel, citrus

sea salt chips, confit garlic emulsion \*

\* contains gluten

menu is not available for dinner service on Fridays and Saturdays, or in December

surcharge of 10% applies for groups of 10 or more guests.

menu is available for groups of 10 to 30 guests & is subject to change, depending on availability of produce  
for groups of 31 guests and more, main course &/or dessert will be served alternately





## THREE COURSE MENU

### 77PP

sourdough, caramelised butter \*

#### starters to share

organic olives warmed in citrus and herbs

fire pit roasted beetroot, sour rhubarb, cultured cheese, olive \*

spanner crab, sunchoke crisps, burnt butter, macadamia, sorrel

grass fed raw beef, wood smoked crème, pickles, caper, kohlrabi

#### main course

potato gnocchi, celeriac, truffled mushrooms, pecorino \*

local snapper, shiitake, feves, pine nut, kale, sorrel

grilled angus bavette mb5 | 250g | black garlic, buttermilk, asparagus, cured yolk

baby gem lettuce, hazelnut, fennel, citrus

sea salt chips, confit garlic emulsion \*

#### dessert

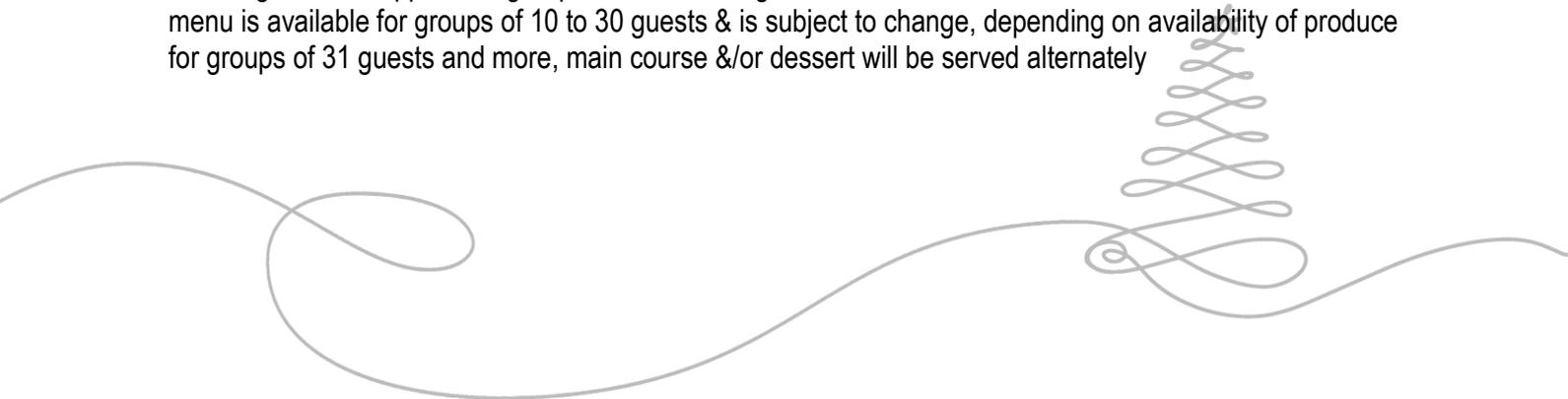
chocolate and blood orange, milk and dark chocolate textures, blood orange sorbet, hazelnut praline

milk and honey, honey parfait, bee pollen, toasted hay and milk ice cream, camomile

\* contains gluten

surcharge of 10% applies for groups of 10 or more guests.

menu is available for groups of 10 to 30 guests & is subject to change, depending on availability of produce for groups of 31 guests and more, main course &/or dessert will be served alternately





## SIGNATURE DINING MENU

87PP

sourdough, caramelised butter \*

### starters to share

organic olives warmed in citrus and herbs

live coffin bay oyster, trout roe, white soy, cucumber \*

fire pit roasted beetroot, sour rhubarb, cultured cheese, olive \*

spanner crab, sunchoke crisps, burnt butter, macadamia, sorrel

grass fed raw beef, wood smoked crème, pickles, caper, kohlrabi

### main course

potato gnocchi, celeriac, truffled mushrooms, pecorino \*

local snapper, shiitake, feves, pine nut, kale, sorrel

roast pork, pear, crackle, beer, cavalo nero, parsnip cream, fennel

grilled angus bavette | mb5, 250g | black garlic, buttermilk, asparagus, cured yolk

baby gem lettuce, hazelnut, fennel citrus

roasted cauliflower, pomegranate, nigella, mint

sea salt chips, confit garlic emulsion \*

### dessert

chocolate and blood orange, milk and dark chocolate textures, blood orange sorbet, hazelnut praline

pear, barley and apple, roasted pear, molasses sponge, apple, crisp barley, sunchoke ice cream \*

milk and honey, honey parfait, bee pollen, toasted hay and milk ice cream, camomile

today's selection of an artisanal farmhouse cheese, lavosh, sourdough crisp, muscatel, chutney \*

\* contains gluten

surcharge of 10% applies for groups of 10 or more guests.

menu is available for groups of 10 to 30 guests & is subject to change, depending on availability of produce for groups of 31 guests and more, main course &/or dessert will be served alternately





## PONY SHARING MENU

### 99PP

sourdough, caramelised butter \*

#### starters to share

organic olives warmed in citrus and herbs

live coffin bay oyster, trout roe, white soy, cucumber \*

fire pit roasted beetroot, sour rhubarb, cultured cheese, olive \*

spanner crab, sunchoke crisps, burnt butter, macadamia, sorrel

grass fed raw beef, wood smoked crème, pickles, caper, kohlrabi

#### main course to share (choose 2 to share)

crackled kurobuta pork rack, parsnip purée

slow roast and glazed lamb shoulder, smoked sheep's yoghurt

today's whole fish, wood fired, lemon

baby gem lettuce, hazelnut, fennel citrus

roasted cauliflower, pomegranate, nigella, mint

sea salt chips, confit garlic emulsion \*

#### dessert

artisanal farmhouse cheeses, lavosh, sourdough crisp, muscatel, chutney \*

chef's selection of petit fours

\* contains gluten

3 working days notice is required for this menu

surcharge of 10% applies for groups of 10 or more guests.

menu is available for groups of 10 to 30 guests & is subject to change, depending on availability of produce for groups of 31 guests and more, main course &/or dessert will be served alternately

