

Friday 11 April – Saturday 12 April

Snacks

garlic flatbread, whipped ricotta (v)	12
crumbed mushrooms, truffle mayo (gf, df)	14
jamon serrano, olives, chevrano, sourdough (v, df, gf av)	21

2 courses + a side to share \$59 (entrée/main or main/dessert)

3 courses + a side to share \$69

Entrée

- tempura broccoli, sesame sauce, kimchi, togarashi (gf, df)
- 18 hour slow cooked lamb shoulder, hummus, garlic yoghurt, bean and olive salsa (gf)
- bbq octopus, nduja, sweet corn, orange, coriander (gf, df)

Mains

- roast pumpkin, ricotta, currants, pepitas, chilli maple (v, gf, df av)
 - beer-battered snapper, mushy peas, squash, tzatziki (gf)
 - braised pork belly, cauliflower, burnt apple, piccalilli, apple and daikon slaw (gf, df)
 - roast chicken, local carrots, salsa verde, greens (gf, df)
- side to be served – local lettuce, radish, roast pear, grana padano, caramelised balsamic

Dessert

- rum raisin chocolate tart, mascarpone, dulce de leche
- sticky toffee pudding, butterscotch sauce, roast pear, crème fraiche (gf av)
- coconut pannacotta, coconut ice cream, pineapple, macadamia (gf, df)

gf – gluten free
df – dairy free
v – vegetarian

available – please specify to your server your dietary requirement

One bill per table / Menu subject to change without notice