

Current Dinner Menu

Friday 25 July – Saturday 26 July

Snacks

- house made focaccia, evo, balsamic, nasturtium butter 14
- crumbed mushrooms, truffle mayo (v, gf, df) 14
- pork spring rolls, pickled paw paw, sweet soy 16
- charcuterie – selection of cured meats, local cheese, pickles, olives, toasted sour dough (gf av) 24

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

3 courses + a side to share \$69

Entrée

- roasted pumpkin, whipped ricotta, pepitas, salsa verde (v, gf, df av)
- bbq octopus, nduja, sweet corn, orange (gf, df)
- beef tartare, pickles, salt bush, egg yolk, tostadas (gf, df)

Mains

- roast cabbage, romesco, almond crumb, currants (v, gf, df)
- prosciutto wrapped chicken breast, polenta, kale, pesto (gf)
- honey roasted salmon, cauliflower, sesame dressing, charred broccolini (gf, df)
- 18 hour slow cooked beef cheek, carrot, nam jim, crispy onion (gf, df)

side to be served – crispy potatoes, horseradish mayo

Dessert

- whipped cheesecake, raspberry, rhubarb, biscuit crumb
- saffron and cardamon poached pear, coconut ice cream, toasted coconut (gf, df)
- sticky toffee pudding, butterscotch, vanilla bean ice cream, walnuts
- salted vanilla panna cotta, berries, pistachio praline (gf)

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