

CURRENT DINNER MENU FOR 26/04/24 – 27/04/24

Snacks

house baked focaccia, pesto, balsamic, evo (v)	14
chorizo flambe, chimichurri, tortilla chips (gf, df)	16
potato croquettes, lemon mayo (v)	14

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

3 courses + a side to share \$69

Entrée

pressed lamb shoulder, beetroot, smoked yoghurt, olive salsa, mint (gf, dfav)
fried scallops, morcilla, cauliflower, rhubarb (gf, df)
pumpkin wontons, brown butter, currants, pepita, parmesan (v)

Mains

soy roasted mushrooms, white bean puree, chimichurri, cavolo nero (v, gf, df)
tempura snapper, dill yoghurt, summer squash, soft herbs, sumac dressing (gf)
honey glazed pork collar, persimmon, daikon, apple (gf, df)
roast chicken breast, prosciutto, white polenta, kale pesto (gf)

side to be served – crispy potatoes, horseradish mayo

Dessert

lemon & polenta torte, rhubarb, mascarpone, white chocolate crackle (gf)
bbq pineapple, coconut cassata, fig, peanut, sesame (gf, df)
chocolate whiskey mousse, miso caramel, hazelnut, orange (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