

Friday 1 August – Saturday 2 August

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

roast field mushrooms, salsa verde, goats curd, hazelnuts, sour dough (v, df av)

fried scallop, cauliflower, apple, morcilla (gf, df)

beef tartare, pickles, salt bush, egg yolk, tostadas (gf, df)

Mains

crumbed zucchini, hummus, pear and radish slaw, spiced yoghurt (v, gf, df av)

sous vide duck breast, croquette, lentils, brussel sprouts, jus (gf, df)

tuscan fish stew – fish, scallops, squid, prawns, sugo, fennel, toasted sour dough (gf av, df)

honey glazed pork collar, cabbage, romesco, almonds, currants (gf, df)

side to be served – crispy potatoes, horseradish mayo

Dessert

white chocolate and coconut mousse, raspberry, white chocolate soil, meringue (gf)

saffron and cardamon poached pear, crème fraiche, rhubarb compote, pistachio (gf, df av)

sticky toffee pudding, butterscotch, vanilla bean ice cream, walnuts

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