

LUNCH

Available Monday to Friday, 12pm-3pm

Potato & rosemary focaccia, smoked truffle butter 7
with marinated olives, beetroot hummus, dukkah V 14

SMALL PLATES

Duck & chestnut ravioli 24
Pickled cherries, ricotta, sage butter sauce, crispy chicken skin

Whipped goats curd & shaved culatta 22
Confit cherry tomato, rockmelon, focaccia crumbs, basil GFO, NF

Warm tea smoked salmon 24
Horseradish cream, Avruga, scorched orange, fennel remoulade, dill GF, DFO, NF

Seared scallops 26
Cauliflower puree, black pudding & hazelnut crumble, green apple, caper vinaigrette GFO, DFO

Fried zucchini flowers 22
Preserved lemon & ricotta, roasted tomato stew, aged parmesan, black olive GFO, NF

LARGE PLATES

Kombu butter roasted barramundi 32
Braised baby gem, charred asparagus, petit pois a la francaise GF, DFO, NF

Rolled pork belly 36
Pistachio, roasted apple, potato rosti, colcannon madeira jus DFO, GF

Poached chicken supreme 32
Black garlic butter, polenta, charred corn, smoked maple, pancetta GF, NF

Roasted lamb rump 38
Spiced pickled eggplant, green beans, mint, Aleppo labneh, almond cream GF, DFO

Seared gnocchi 28
Roasted pumpkin, bitter red grapes, baby spinach, beurre noisette, parmesan, dukkah DFO

SIDES

Charred broccoli, asparagus, smoked peanuts, miso dressing GF, DF 12

Roasted potatoes, burnt onion aioli, chives, lemon thyme GF 12

Baby gem, parsley, white anchovy, croutons, shaved egg yolk, buttermilk dressing NF 12



DESSERT

Coconut pavlova <i>Sudachi & mango consommé, coconut sorbet, fresh mango, mint GF, DFO, NF</i>	22
Honey & yoghurt mousse <i>Rockmelon compote, vanilla sponge, compressed honeydew, milk crumb GF, NF</i>	22
Miso caramel tart <i>Dark chocolate, black sesame tuille, Chantilly cream NF</i>	22
Peach melba <i>Warm almond financier, roasted peaches, raspberry sorbet, crème fraiche</i>	22
Selection of house sorbets & ice creams with caramel popcorn & chocolate crumble <i>GFO, DFO, NF</i>	14

AFTER LUNCH

Petit fours	18
Two cheeses, muscatels, quince paste and biscuits	25
Affogato - Frangelico, Kahlua, Amaretto or Baileys	22

DIGESTIF

Cognac - Hennessy VSOP	15
Hennessy X.O	25
Appleton VX	18
Galway Pipe	15
2018 Frogmore Creek Iced Riesling Dessert Wine	half bottle 55

TEA

Choose from our selection of Ronnefeldt tea's	9
---	---

COFFEE

Lavazza	5.5
---------	-----

Nut Free - NF, Dairy Free – DF, Gluten Free – GF, Vegan – VEG, Vegetarian - V, Dairy-Free Option - DFO

**All menu items may contain traces of nuts, eggs, dairy & gluten*

All card transactions incur surcharges: credit cards 1.5%, debit cards 1%, AMEX 1.7% | There is a Public Holiday surcharge of 15%.



CHILDREN'S MENU

Available Monday to Friday, 12pm-3pm

SOMETHING YUMMY

16

Battered fish & chips

Pasta Napolitano

Chicken nuggets & fries

SOMETHING SWEET

9

Selection of ice cream & sorbet

DRINKS

5

Juice – orange, apple, pineapple

Hot chocolate

Nut Free - NF, Dairy Free – DF, Gluten Free – GF, Vegan – VEG, Vegetarian - V, Dairy-Free Option - DFO

**All menu items may contain traces of nuts, eggs, dairy & gluten*

All card transactions incur surcharges: credit cards 1.5%, debit cards 1%, AMEX 1.7% | There is a Public Holiday surcharge of 15%.