



Entre

In house grilled flat bread with goat's curd and pickled zucchini 15 Vg Cured meat plate with crusty bread and pickled vegetables 24

Roasted Jerusalem artichokes, pickled pine mushrooms and roasted pistachio nuts with honey dressing 25 V/GF

Fried broccoli with curry mayo and salted ricotta 14 V

Grilled provolone cheese with dried oregano, dried chilli, black pepper and lemon 12 V/Gf

Smoked ham hock and herb croquettes with quince ketchup 16

Scallop rockefeller with spinach puree 25 V

Mains

Sou vide Scotch fillet with Confit garlic and sage kipfler potato, pine mushrooms and red wine jus sauce. 40

Slow cooked and pressed lamb shoulder on soft cheesy polenta, garlic fried peas with smoked ham hock topped with goat's curd and red wine jus. 40 Gf

Honey glazed duck breast with braised red cabbage, spiced carrot puree, roasted hazelnuts, rocket leaves and duck jus. 35 Gf

Chicken Cacciatore and Orecchiette pasta with Cacciatore Salami, Prosciutto, Fennel and green Olives. 28

Crispy skin Crimson Snapper with baby carrots, turnips, fennel, minted herb salad and a lemon butter sauce. 33 Gf

Roasted Pumpkin & Leek Tart with apple, celery, radicchio and walnut salad with gorgonzola dressing and quince ketchup. 26 Vg/Gf

Mascarpone thyme risotto with leek, pine mushrooms topped with taleggio cheese. 28 Vg/Gf

Sides

Roasted kipfler potatoes with garlic confit and sage 10 Vg/Gf

Garlic fried green peas with smoked ham hock and goats curd 12 Vg/Gf

Apple, celery, radicchio and walnut salad with gorgonzola dressing 15 Vg/Gf

Fried Broccoli with salted ricotta 12 Vg