

FOOD MENU

Brussel Sprouts \$16 (v) (gfo)

w/ crumbed haloumi, lemon purée, cured egg, fennel, walnuts.

Crumbed Cauliflower \$21

w/ feta, caramelised cauliflower purée, mixed nuts, herbs.

Roasted Artichoke \$18 (v) (gfo) (dfo)

w/ hazelnut mousse, goat cheese crumble, mushroom, pickled shallots, rosemary snow.

Fennel Cured Salmon. \$25 (gf)

w/ goats cheese mousse, chive oil, pickled apple, charred apple purée, puffed wild rice.

Chicken Liver Parfait \$16 (gfo)

On toasted house brioche with plum jam, mixed nuts, truffle oil.

Grilled Pork Belly \$22 (gf) (df)

w/ compressed pear, white wine gel, pear and Cognac purée, crispy sage, sage oil.

Lamb Cutlets \$28 (gf) (dfo)

w/ pickled beetroot, buckwheat, baby beets, coffee soil.

200g 40 Day Aged Ribeye \$33 (gf)

w/ roasted baby carrot, black garlic and carrot purée, onion petals, red wine jus.

Beef Cheek Croquettes (7) \$24

w/ celeriac cream, red wine gel, coriander powder.

Coffee & Juniper Crusted Venison \$28 (gf)

w/ sour cherry gel, parsnip purée, roasted Jerusalem artichoke, artichoke crisps

Prawn Taco \$16 (df)

w/ corn salsa, sweet chilli mayo, coriander pesto.

Wagyu Beef Burger \$20

w/ black garlic aioli, gem, pickled red onion, Swiss cheese in a toasted brioche bun.

Fries \$12

w/ parmesan, relish, confit garlic aioli

Tasting Boards (recommended for 2-3 people):

#1 - \$70

w/ Fennel Cured Salmon, Crumbed Cauliflower, Prawns, Chicken Liver Parfait, White Fish, Quinoa and Edamame Beans Salad, Bread and Dips

#2 - \$80

w/ Beef Cheek Croquettes, Pork Belly, Ribeye, Lamb Cutlets, Roasted Winter Vegetables, Bread and Dips

Crispy Churro Triangles \$10

w/ Salted caramel, sweet lemon ricotta

Please let us know if you have any dietary requirements or allergies