

Starters

Sage & onion chicken Scotch egg, house made chilli jam

Popcorn cauliflower, beetroot & walnut dip, dukka

House made hummus, marinated artichokes, tomato pesto, black olives, flat bread

Pork belly, Japanese miso, pickled mushroom, puffed wild rice, togarashi

Steak tartare, semi dried tomato, parmesan, baby capers, lemon pankko, potato ruffles

Entrée

Herb & chestnut potato dumplings, roasted winter vegetables, Persian feta, porcini broth

Citrus & Pernod cured salmon, fennel, pickled baby golden beets, Yarra pearls

Smoked mackerel pate, salt cod beignets, blood lime, sauce romesco

Sardines on toasted brioche, roasted capsicum, salsa verde, quail egg, dried olive

Chicken, leek & truffle terrine, pickled grapes, celeriac remoulade

Main

Spice rubbed & slow roasted lamb shoulder, butternut puree, autumn slaw, feta, orange

Confit duck, potato galette, chestnut, black pudding, prune, orange reduction

Rainbow trout, roasted cauliflower, kipflers, currants, capers, pine nuts, burnt lemon butter

Wild mushroom pithiver, zucchini, squash & sugar snap pea, parmesan wafers

Sides

Roasted chat potatoes with pistachio praline, rosemary salt

Spiced pumpkin wedges, pepitas, green chilli yogurt, coriander

Roasted brussel sprouts, almonds, cider glaze

Desserts

Baileys parfait, dark choc & coffee mousse, candied salted popcorn, snaps

Dark chocolate & hazelnut brownie, macerated black cherries, black cherry gel

Steamed marmalade pudding, caramelized mandarin, Drambuie custard

Cheese of the day – ask your server