

S

House made organic sourdough bread, cultured butter	6	
Prawn toast, coriander, chilli ketchup	14	
Venison & black pudding scotch egg, sticky blackberry vinegar	16	df
Ham hock terrine, mustard & apple relish	8	df

E

Pumpkin, kale, chestnut & portobello mushroom wellington		
Sashimi Kingfish, Tasmanian mussels, saffron & orange escabeche, bloody shiraz gin caviar		gf/df
Crisp octopus, salt cod brandade, sherry glazed chorizo		
Rabbit in pancetta, porcini cream, sage & onion		

M

Poached Mulloway, petite pois francais, crisp pancetta, Verdelho butter		gf
Miso glazed Japanese eggplant, lentils, pickled mushrooms, peanut, crisp zucchini blossoms		
v		
Wagyu bavette, 1000 layer duck fat potatoes, black barley, sauce Robert	+9	gf
Szechuan spiced duck, rice paper noodles, coriander, chilli & lime salad – for two only		df

Sides \$15 – suitable for two

Sour cream & chive potato croquettes

Sauteed kale, fetta, lemon dressing

D

Rhubarb, custard & crumble		gfo
Licorice parfait, citrus fruits, chocolate mousse, chocolate crisps		gf
Fancy rocky road		
Vigneron washed rind goat cheese, pickled grape salad, lavosh	+5	

2 Courses \$85
\$110 – with wine

3 Courses \$110
\$150 – with wine

Minimum of two course

10% surcharge on Sundays & Public Holidays