

FIRST

Pressed heritage pork, apple & fennel jam, taragon aioli, sourdough croutons

SECOND

Little pot of soup

THIRD

Butter poached deep sea perch fillet, trio of asparagus, micro fries

FOURTH

Wagyu M9+, onion puree, sebago pavé, persillade, redcurrant and bone jus

FINAL

Salted caramel pannacotta, wattleseed gingerbread, tuile



ADDITIONAL SIDES

House baked sourdough bread with smoked butter \$14

Warmed local Alto olives \$9

Seasonal vegetables \$11

Roasted chat potatoes with sea salt & rosemary \$11

Rocket & parmesan with balsamic reduction \$10

~ Menu subject to change at anytime without notice ~