

MENU



FIRST

*Lightly cured southern tuna
midloin, flaky pastry,
cucumber & daikon salad,
toasted sesame dressing*

SECOND

Little pot of soup

THIRD

*Pan seared semolina gnocchi,
mushrooms, rosemary cream,
aged parmesan*

FOURTH

*Confit duck leg, duck neck & Pedro
Ximénez reduction, braised
cabbage, radicchio & beetroot,
parsnip purée*

FINAL

*Chocolate brownie, crabapple
jelly, brewery malt ice cream,
crumb*



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 ~