

MENU



FIRST

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

SECOND

Little pot of soup

THIRD

Butter poached Balmain bug, ricotta and bug dumpling, bisque, white asparagus

FOURTH

Spring lamb saddle, garden pea medley, minted rhubarb compote, rosemary & saddle bone jus

FINAL

Lumberjack semifreddo



ADDITIONAL SIDES

House baked sourdough bread with smoked butter \$14

Warmed local Alto olives \$10

Seasonal vegetables \$12

Roasted chat potatoes with sea salt & rosemary \$12

Spring garden leaves with parmesan and balsamic reduction \$10

~ Menu subject to change at anytime without notice ~