

MENU



FIRST

*Lightly cured Blue Eye Cod,
new season apple, pickled
beetroot, cucumber
gazpacho*

SECOND

Little pot of soup

THIRD

*48 hour Angus beef rib,
smokey black garlic glaze,
potato puree, micro fries*

FOURTH

*Pan seared pasture raised chicken
breast, chicken croquette, corn
puree, braised leek, jus*

FINAL

*Green house lemons; curd &
mousse, malted barley crumble,
meringue, raspberry*



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*

*Garden leaves with parmesan and
balsamic reduction \$11*

~ Menu subject to change at anytime without notice ~