

MENU



FIRST

Prawns on toast

SECOND

Little pot of soup

THIRD

*Housemade cavatelli, ricotta,
fresh herbs, garden peas and
asparagus, almonds, parmesan*

FOURTH

*Spring lamb, onion, beetroot,
minted rhubarb compote,
rosemary & lamb bone
reduction*

FINAL

Crème brûlée, pistachio



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 ~