

MENU



FIRST

Flash cured beef fillet, caper & cornichon gremolata, horseradish, egg yolk emulsion, crispy J-chokes

SECOND

Little pot of soup

THIRD

Mac cheese; housemade macaroni, seared scallops (a), leek, pangrattato, parmesan

FOURTH

Confit duck leg, roasted root veg medly, cauliflower, muscat raisin and duck bone jus

FINAL

Greenhouse lemons, novello olive oil sponge, yoghurt mousse, hazelnuts, fennel



ADDITIONAL SIDES

House baked sourdough bread with smoked butter \$15

Warmed local Alto olives \$11

Seasonal vegetables \$13

Roasted chat potatoes with sea salt & rosemary \$13

Garden leaves with parmesan and balsamic reduction \$12

~ Menu subject to change at anytime without notice ~