

MENU



FIRST

*Pressed suckling pig,
herb aioli, quince and
fennel jam, pickled veg,
sourdough croutons*

SECOND

Little pot of soup

THIRD

*Hash brown, house smoked
snowy mountains rainbow
trout, sabayon, goat curd*

FOURTH

*Pasture-raised chicken and leek
en croûte, chicken breast,
celeriac, roasted bone reduction*

FINAL

*Warm spiced apple crêpe,
butterscotch sauce, almonds,
cultured vanilla bean ice
cream*



ADDITIONAL SIDES

*House baked sourdough bread with
smoked butter \$15*

Warmed local Alto olives \$11

Seasonal vegetables \$13

*Caramelised butternut pumpkin,
whipped labnah, rosemary, sunflower &
pepita seeds \$14*

*Garden leaves with parmesan and
balsamic reduction \$12*

~ Menu subject to change at anytime without notice ~