



Autumn Dinner

Main Course with Glass of Wine \$40 per person

2 Courses \$55 per person

Chargrilled Half Quail | Roasted Beetroot | Apple Butter |
Basil Oil | Jus Gras

Or

Burratini | Grilled Peach | Walnut Pesto | Pickled Fennel

Market Fish | Celeriac Velouté | Sugar Snap | Broad Bean |
Fermented Chilli

Or

Lamb Saddle | Mint | Pea | Preserved Lemon Yoghurt

Or

Hand Rolled Gnocchi | Romesco | Olive Tapenade |
Tuscan Cabbage

Crème Brulée | Orange Dust | Compressed Waffle

Sides

Shaved Broccoli + Brussels Sprout Salad | Orange Dressing | Reggiano | 11

Hand Cut Chips | Redgum Salt | Tarragon Aioli | 10

Roasted Kent Pumpkin | Pepita Beurre Noisette | Sumac Yoghurt | 11

One account per table
(Please note we are a cashless venue)