



## April 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

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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

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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)