

dinner from 5:30pm

entrée

Rosemary potato and onion pan bread (v) 16

Crispy Scottsdale pork belly, beetroot relish, blue cheese (gf) 17.5

Braised octopus, fennel puree, angel tomatoes, caperberries, nasturtium leaves (gf) 18.5

Tempura oyster mushrooms, steamed buns, miso mayonnaise (v) 16

Lenah Valley wallaby, blistered grapes, smoked labneh (gf) 18.5

main

Tasmanian lamb rack, sumac spiced carrot, roasted golden squash, sprouted peas, palm sugar and mint pistou (gf) 37

Roast spatchcock, burnt lemon, capers, garlic, parsley, butternut pumpkin (gf) 34.5

Dill and juniper berry salt baked salmon, charred artichoke, orange segments (gf) 35

Sous vide eye fillet, sugar snap peas, garlic, ginger, yuzu, spring onion, roast enoki mushrooms (gf) 38.5

Roast pepper and chilli arancini, haloumi, whipped soy milk, rocket, kohlbini 29

on the side

Shoestring fries, house made aioli 8.5

Roast butternut pumpkin, lime yoghurt, pepitas (gf) 8.5

Charred artichoke, orange, rocket (gf) 8.5

dessert

Vanilla bean crème brulee (gf) 10

Waffles, banana and caramel ice cream, caramel fudge sauce (v) 10

Chocolate and guinness brownie, pinot poached pear 10

cheese

Boutique selection, muscatels, apple paste, local honeycomb, fruit toast, lavosh
one cheese 13 / two cheese 23 / three cheese 31