

Starters

Local sour dough bread, local olive oil, & house made dukkah	\$5.50
Fried buttermilk zucchini flowers with goats cheese & pine nuts, aioli	\$22
Chef's platter of five inspired tastes – advised daily	\$21
Thai style squid & cucumber salad with fried shallots & crispy wonton	\$20
Soup of the day with grilled local sourdough & chive butter (gf on request)	\$17
Pan fried haloumi, heirloom tomatoes, grapes, gherkin & caper berries	\$21
Artichoke, asparagus & mushroom tartlet with beetroot, baby spinach & pepita salad	\$19

“People who love to eat are always the best people”

— Jo Brand

Mains

Caramelised soy pork belly with black quinoa, leek, goats cheese, silver beet & peas	\$37
Veal backstrap with broad beans, Australian blue lentils, fetta & slow roasted tomato	\$39
Crispy skin duck breast, roasted cauliflower, grilled raddichio & hazelnuts, pinot duck glaze	\$38
Dukkah crusted blue eye cod, fennel, zucchini, olive, tarragon, asparagus & saffron mayonnaise	\$39
Grilled polenta with eggplant kasundi, wilted rocket & sesame, labneh & aged balsamic reduction	\$34
Scotch Fillet with Café de Paris butter, pommes Pont Neuf, beetroot, heirloom tomato & rocket salad.	\$40

Sides

Tuscan tomato, basil & bread salad	\$10
Rosemary & smoked paprika roasted potatoes	\$10
French fries with aioli	\$10
Chive & sour cream mashed cauliflower	\$10
Broccolini, snow peas & beans with tahini dressing	\$10

“One cannot think well, love well, sleep well, if one has not dined well.”

— Virginia Woolf, *a Room of One's Own*