



\$39.50

2 Courses

or

\$49.50

3 Courses

* Includes a glass of wine or prosecco

Cauliflower pannacotta, crispy grains,
cauliflower cous cous

House smoked ocean trout, buckwheat blini,
crème fraiche, trout roe

Terrine du jour, Dijon, cornichons, pickled mushrooms

Orecchiette, broccoli, garlic, chilli, breadcrumbs

Minute steak, wild mushroom purée, braised shallot

Rainbow trout, romesco, quinoa, tomato

Chicken roulade, salsa verde, witlof

Burnt yoghurt, seasonal fruit

Lemon tart, Swiss meringue

Available from 12pm - 2.30pm / 5.00pm - 7.00pm

*Conditions Apply
Menu available per person & cannot be split.

Please inform your waiter of any allergies or dietary requirements.
Please note we cannot guarantee that all dishes will be free from allergens.