

\$65 menu

Shared Starters:

Gin cured ocean trout, mustard cream, pickled onion, squid ink rice crackers

Grilled asparagus, sunflower seed purée, pine nut + currant vinaigrette

House charcuterie

Warm marinated olives

Main Course (guest's choice):

Selected local fish fillet, fennel purée, citrus salad, orange vinaigrette

Risotto of asparagus, peas + broad beans, finished with mascarpone

Maccheroni, pork + fennel sausage ragù, n'duja, pecorino

Slow roasted lamb shoulder, ratatouille, sauce persillade

Shoestring fries

Cos, radicchio, witlof, French vinaigrette

To Finish:

Tiramisu

*Please inform your waiter of any dietary & allergy requirements.

*Please note, we cannot guarantee that all dishes will be free from allergens. Thank you

*Menu is seasonal & subject to change

*Sample Menu

\$75 menu

Shared Starters:

Gin cured ocean trout, mustard cream, pickled onion, squid ink rice crackers

Grilled asparagus, sunflower seed purée, pine nut + currant vinaigrette

House charcuterie

Warm marinated olives

Shared Pasta Course:

Risotto of asparagus, peas + broad beans, finished with mascarpone

Maccheroni, pork + fennel sausage ragù, n'duja, pecorino

Shared Main Course:

Roasted local snapper, fennel + pistachio salad

Borrowdale free range porchetta, grilled radicchio

Slow roasted lamb shoulder, sauce persillade

Shoestring fries

Cos, radicchio, witlof, French vinaigrette

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\$85 menu

Entrée (guest's choice):

Gin cured ocean trout, mustard cream, pickled onion, squid ink rice crackers

Grilled asparagus, sunflower seed purée, pine nut + currant vinaigrette

Smoked pork, veal + chicken terrine, house pickles, mustard

Main Course (guest's choice):

Butter roasted rockling fillet, fennel purée, citrus salad, orange vinaigrette

Slow roasted lamb shoulder, ratatouille, sauce persillade

Borrowdale free range porchetta, grilled radicchio

Risotto of cauliflower, white onion + Parmesan

Shoestring fries

Spice roasted cauliflower, cannellini bean hummus

To Finish (guest's choice):

Vanilla bean pannacotta, blackberries, meringue

Tiramisu

Cheese selection, crisp breads, seasonal fruits

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*Sample Menu

\$98 menu

On Arrival (to share):

Charcuterie Selection

Entrée (guest's choice):

Gin cured ocean trout, mustard cream, pickled onion, squid ink rice crackers

Grilled asparagus, sunflower seed purée, pine nut + currant vinaigrette

Smoked pork, veal + chicken terrine, house pickles, mustard

Main Course (guest's choice):

Butter roasted rockling fillet, fennel purée, citrus salad, orange vinaigrette

Char grilled Angus sirloin, celeriac rémoulade, Café de Paris butter

Victorian lamb rump, potato gratin, pencil leeks, sauce persillade

Risotto of asparagus, peas + broad beans, finished with mascarpone

Shoestring fries

Cos, radicchio, witlof, French vinaigrette

To Finish (guest's choice):

Chocolate crémeux, cocoa nib crumble, honeycomb

Vanilla bean pannacotta, blackberries, meringue

To Finish (to share):

Cheese selection, house breads + crackers, seasonal fruits

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