

Chef's Menu

78pp

Warm marinated olives, orange + fennel salt

Gin cured Tasmanian ocean trout, fennel, dill, smoked maple

Bruised cucumber salad, sesame-miso dressing, pine nuts

Heirloom tomatoes, squacquerone, basil

Salumi plate, house pickles

House made potato gnocchi, mushrooms, garlic oil, gremolata

Maccheroni, lamb ragu, rosemary pangrattato

Bannockburn chicken, BBQ corn, roast garlic

Market fish, celeriac remoulade, caper butter, lemon

Cos, witlof, radicchio, French vinaigrette

Shoestring fries

Dessert

additional

14pp

Tiramisu

Neapolitan semifreddo

Cheese selection, crisp breads, seasonal fruit *additional*

12pp

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

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

* The menu is seasonal & is subject to change

Thank You.