



To share

Marinated olives
House-baked baguette, cultured butter
Selection of natural & battered oysters

Entrées

Corn-fed duck liver pate, cider-poached pear
Trevally ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
House-made fromage blanc, roast beetroot, rhubarb, hazelnut cracker, sea salt (vego)
Smoked Warehou rillettes, pickled radish, sourdough crostini

Mains

Potato gnocchi, Jerusalem artichoke, parsnip puree, Salers, pear, walnut (vego)
Steamed Warehou, roasted cauliflower, golden raisin & onion curry
Blue Moki, Brussels, oyster mushroom, hazelnuts, celeriac velouté
Steamed mussels, broccoli, barley, pancetta, cider broth
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette
Roast potatoes, charred cabbage, onion, mustard crème fraiche
Roasted buttercup squash, spiced yoghurt, seeds

for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, tamarillo, milk sorbet, breton butter biscuit
Tunisian orange cake, pistachio mascarpone

Cheese

A selection of ripened cheeses for the table

Tea and coffee