

march

for the table

house baked sourdough, brown butter 4pp
 charcuterie plate, house pickles, sourdough 28

starters

raw fish, horseradish, watermelon, avocado, crispy shallots 19
 duck & pistachio terrine, apricot relish, pickles, sourdough 18
 fried courgette flower, sheep feta, marinated beetroot, sesame 20
 grilled octopus, confit leek, nduja, yoghurt, basil 22

main

pan roasted market fish, fregola, zucchini, roasted olives, tomato dressing 36
 agria potato gnocchi, roast cauliflower, gorgonzola, walnuts 36
 peppered southland venison, glazed eggplant, carrot, date & farro 38

express lunch

pesto spaghetti, butter beans & zucchini 22
 beef sirloin, shoestring fries, café de paris butter 25
 seeded chicken schnitzel from bostock, lemon, garlic, rocket & parmesan 25
 citrus cured salmon, beetroot, watermelon & horseradish 22

sides

shoestring fries, parmesan & truffle oil 10
 petit jardin greens, brown butter, lemon, pangrattato 9
 rocket, pear & parmesan salad, red wine vinaigrette 9
 new potatoes & beans, basil pesto 12

suggested lunch wines by 250ml carafe

redmetal, block five, albarino, bridge pa 2018	24
unison, alluvius, rose (cab-sauv) gimblett gravels 2018	18
alti, cab-franc, bridge pa 2018 (served chilled)	24

please let us know if you have any special dietary requirements

we prepare our own wheat free bread and most of our menu can be prepared gluten free, however we cannot guarantee the absence of gluten from our food.

we're focussed on using as much local and organic produce as possible, if you know where to get the good stuff, fill us in