

entree

Raw Salmon, passionfruit, shiso sago, crème fraiche,
sansho spiced tapioca crisp (GF)

Handpicked mushrooms, brioche, black garlic, leek,
truffled egg emulsion, pine nuts (V)

Confit Lamb Belly, sprouted cauliflower, saagwala sauce,
paneer, almonds, coriander (GF)

main

Hereford Grass-fed Eye Fillet, soubise,
cipollini, baby leek, smoked ox cheek, black trumpet (GF)

Free Range Pork Belly, celeriac, soured apple,
caulilini, pernod grapes, chervil, fennel (GF)

Roast Cauliflower Risotto, parmigiano reggiano,
curry leaf, ras el hanout, mascarpone (V)(GF)

Local Market Fish, white bean & ginger,
prawn roll, greens, kombu & orange nappe (GF)

*main meals are served with green beans (with roasted sesame and crispy shallots)
and pomme puree (with brown butter and chive)*

dessert

Chocolate and Berry, 53% chocolate, raspberry,
macadamia, olive oil

Yuzu Curd, shortbread, yoghurt, blackberry,
matcha, sherbet

Warm Feijoa Clafoutis, caramelised feijoa,
white chocolate, pistachio, meringue

cheese

premium cheese selection with pickled crab-apple, honeycomb, handmade
quince paste, house made lavosh and line's knækbrød