



To Start

Irish Brown soda, Guinness & honey bread, our cultured butter.

Cranky Goats Curd Tart, whipped with our honey, quince puree, pickled & roast beetroot quince gel.

Cured Mount Cook Alpine Salmon, spiced kaffir lime dressing, citrus fruit, lemongrass jelly, enoki mushrooms.

Buttered Asparagus, pancetta & caramelised shallot, leek aioli, nuts & seeds.

Large Plates

Grilled Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter.

Roast Broccoli, potato herb emulsion, Shiitake & peppercorn ragout, parmesan.

Whole Roast Leigh Flounder, curious cropper tomatoes. olives, lemon herb dressing.

Sides

Baby potatoes in a roast leek, herb & lemon dressing.

Spice roast Cauliflower, orange dressing, crisp shallot.

