



DINNER MENU

Brazilian Cheese Puffs *Parmesan, Olive Oil & Black Pepper* 12

Wild Mushroom Arancini *Garlic Aioli* 14

Gin & Tonic Cured Salmon *Pickled Lemon, Cucumber, Dill & Rye* 16

Spice Rubbed Pork Belly *Avocado, Pink Grapefruit, Roasted Pineapple, Pickles Onions & Coriander* 16

Pan Roasted Fish *Mushroom Puree, Broccolini, Puy Lentil & Black Cabbage Salsa* M.P.

Slow Roast Lamb Rump *Toasted Barley, Merguez Sausage, Prunes & Parsnip* 34

Pork Ragout & Rigatone *Tomato, Currants, Olives, Parmesan & Sourdough Crumb* 26

Prawn & Avocado Salad *Broccoli, Green Beans, Fennel, Radish & Puffed Rice* 24.5

Rigatoni & Field Mushrooms *Garlic, Crème Fraiche & Parmesan* 24.5

Seasonal Side Dishes 9

Truffle *Whiskey, Almond & Dark Chocolate* 4

Walnut Tart *Caramel, Sea Salt, Maple Crème Fraiche* 15

Coconut Macaron & Raspberry Ice Cream Sandwich *Meringue, Vanilla & Lamingtons* 15

Apple & Rosemary Tarte Tatin *Goats Cheese & Vanilla Ice Cream* 15

Cheese *50g Served with Chargrilled Bread, Dried Fruit & Nuts* 15