



APPETISERS TO SHARE	BAKED CAMEMBERT - WOOMBYE CAMEMBERT WRAPPED IN VINE LEAVES STUDED PISTACHIO, GARLIC & ROSEMARY DRIZZLED WITH MEADOW HONEY WITH OLIVE & ROSEMARY BREAD (V, GF WITH RICE CRACKERS)	25
	SALT & PEPPER LAMB CUTLETS WITH FENNEL SALT, MINT SALSA & ZUCCHINI SALAD (GF)	35
OYSTERS	NATURAL SYDNEY ROCK OYSTERS, LEMON, BROWN BREAD & MARIE ROSE SAUCE	PER PIECE 4
	CHILLED OYSTERS WITH ROSE & COCONUT (GF, DF)	PER PIECE 4
	GRILLED OYSTERS WITH STILTON & WAKAME CREAM CHEESE (GF)	PER PIECE 4
ENTRÉES	CREAMED SWEET POTATO & CHORIZO SOUP WITH ROASTED SPICED CHICKPEAS (GF)	16
	SLOW ROASTED PORTOBELLO MUSHROOMS RUBBED WITH FENNEL POLLEN, TOPPED ASHED GOATS CURD, MACHE LEAVES WITH POLENTA CHIPS & EVOO (GF, V)	28
	ASPARAGUS & FLAKED CRAB RISOTTO WITH FREEZER DRIED LIQUORICE CRUMB & BABY LEEKS	32
SALADS	WARM ROAST PUMPKIN SALAD WITH CHILLI LABNA, POMEGRANATE MOLASSES, WALNUTS, SORREL AND BABY MINT (GF, V)	22
	DUCK PROSCIUTTO SALAD WITH ROCKET LEAVES, DRIED CHERRIES, SAFFRON POACHED PEAR, RED PEPPER DROPS & VINCOTTO DRESSING (GF)	28
MAIN TO SHARE	SLOW ROASTED LAMB SHOULDER, ROAST PARSNIP, YOUNG GARLIC & DUTCH CARROTS, ACCOMPANIED WITH RED WINE JUS & MINTED JELLY (GF)	68

MAINS	HERBED RAVIOLI FILLED WITH KUMERA PROVOLONE & NUTMEG TOSSED WITH KALE PESTO, ROASTED PINE NUTS, FINISHED WITH CRUMBLER PERSIAN FETA (V)	28
	CORN FED CHICKEN BREAST, FRESH HERB GNOCCHI, SPEC & LEEK WITH PISTACHIO NUT BUTTER & SPROUT CUPS	32
	EMPEROR FILLET SAUTÉED ON PARSNIP PURÉE, VERJUICE RAISINS & ROAST SPRING ONION BEURRE BLANC (GF)	35
	SLOW COOKED BONELESS BEEF SHORT RIB ON HORSERADISH MASH, YORKSHIRE PUDDING, BROAD BEANS WITH ITS OWN SAUCE	36
	250 G CHARGRILLED BEEF SIRLOIN, BRAISED OXTAIL DUMPLING, PINE NUT PUREE, HERITAGE CARROT FLAN & MADEIRA GLAZE	45
SIDES	STEAMED SEASONAL VEGETABLES TOSSED WITH BUTTER (V)	9
	IRISH COLCANNON - WHIPPED MASH WITH CABBAGE & BACON (GF)	9
	CRISP POTATO WEDGES WITH SHAVED PARMESAN & TARRAGON AIOLI (V)	9
	CRUNCHY SLAW WITH PECANS, DRIED CRANBERRIES, PEPITAS AND MIXED SLAWS, WITH HAZELNUT DRESSING (GF, V)	9
DESSERTS	CARAMELISED RICE PUDDING WITH AMARETTO PRUNES & CLOTTED CREAM	10
	STICKY FIG PUDDING WITH TOFFEE SAUCE, VANILLA BEAN ICE CREAM, CANDIED FIGS	10
	CHEESE SELECTION OF BLUE, CHEDDAR AND GOATS WITH MUSCATELS, ITALIAN FLAT BREAD & QUINCE PASTE	28
	ROAST STRAWBERRY, ROSE RHUBARB CRUMBLE WITH PISTACHIO CRUMBLE TOP & GELATO	13
	ULTIMATE HOT CHOCOLATE	12