

may 2020

for the table

house baked sourdough, brown butter 4pp
charcuterie plate, house pickles, sourdough 26
diamond shell clams, garlic, chilli, parsley 15

starter

steak tartare, harissa, Jerusalem artichoke, pickled carrot 19
salt baked beetroot, craggy range sheep dairy feta, persimmon & hazelnut 19
cured orange king salmon, cucumber, crème fraiche, potato, fennel 20
braised pork belly, master stock, turnip cream, horseradish 20

main

pan roasted market fish, grilled arrow squid, fregola, basil, confit leek 36
agria potato gnocchi, roast cauliflower, gorgonzola, walnuts 36
grilled beef sirloin, shiitake bordelaise, potato gratin 39
herb & mascarpone risotto, tora bay crayfish, diamond shell clams 38

side

shoestring fries, parmesan & truffle oil 10
organic greens from petit jardin, brown butter, pangrattato 9
mesclun & herb salad, radishes, chardonnay vinaigrette 9

dessert & cheese

dark chocolate tart, ale caramel ice cream 16
sticky feijoa pudding, brown butter ice cream 16
frozen lemon curd, torched marshmallow & rhubarb 14

craggy range sheep dairy farmhouse cheddar, quince paste, sourdough 18

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