

Seasonal menu. Local & independent producers. Perfect to share.

SHARE PLATES

Serves 2 - 3 people

WAGYU MB2+ FLANK STEAK | chargrilled | served medium rare 550g 75 GF

MILLY HILL LAMB SHOULDER | chargrilled | served pink 600g 86 GF

served with watercress & cafe de Paris butter sauce

SMALL PLATES

ALTO OLIVES | fennel seed | orange | chilli 9 VN GF

BURRATA | rhubarb | radicchio | yorkshire parkin 24 V GFO

HOUSE MADE POTATO FOCACCIA | cultured butter 12 V VNO

add pickles & whipped hummus 8

CRISPY FRIED CHICKEN | pickles | apple | sesame 22

LAMB SKEWER | fermented cabbage | herb emulsion | bush dukkah 24 GF

SMOKED PUMPKIN CHOWDER | pepitas | coconut | chilli peanut 20 GFO

SIDES

DUCK FAT POTATOES | truffle | thyme 11 GFO VO

ROAST EGGPLANT | chat masala | yoghurt 14 GF V

BEETS | candied walnuts | pomegranate | feta 14 GFO V

SAUTEED GREENS | lemon | garlic 14 GF

SWEET POTATO FRIES | chilli salt 9 GFO

PARMESAN FRIES | aioli 11 GFO V

MAIN PLATES

MARKET FISH | MP

LAMB TWO WAYS | loin | neck | suet dumpling | lamb fat carrot 46 GFO

“FISH N CHIPS” | crumbed john dory | caper & dill beurre blanc | parsley oil
skinny fries 32 GFO

JERUSALEM ARTICHOKE | finger lime hill farm mushrooms | buckwheat
tarragon | confit leek | 30 VN GF

PASTA OF THE DAY | MP



Please inform your waiter of any dietaries | GF gluten free | GFO gluten free option | V vegetarian | VN vegan | VO vegetarian option | VNO vegan option
Sunday surcharge 10% | Public holiday surcharge 15%