



# 2 Course Share Menu

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**\$65 PER PERSON**

## SHARED ENTREE

**Smoked Pork Croquettes** / Snow Apple Caramel, Celeriac Remoulade

**Kefalograviera Saganaki** / Salt Roasted Beetroot, Local Figs, Honeycomb

**Taramasalata** / Braised Fennel, Orange, Tuerong Farm Lavosh, Chives

**Smoked Eggplant Hummus** / Pomegranate, Eggplant Tempura, Goat Cheese, Walnut Candy

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## SHARED MAIN COURSE

**Slow Cook Lamb Shoulder** / WG Cucumbers, Broad Beans, Black Garlic, Mint Yoghurt, Smoked Almond Brittle

**Baked Rainbow Trout Fillet** / Mt Martha Mussels, Charred Broccolini, Cured Egg Yolk, Nduja Butter

**Baked Ricotta Gnudi** / Chestnut, Pumpkin, Burnt Butter, Sage

**Roasted WG Heirloom Beetroots** / Pine Nut Puree, Pancetta, Marinated Goats Feta

**WG Greenhouse Leaves** / Walnut Vinaigrette, Peninsula Apple, Pickled Celery Hearts

**Twice Cooked Hawkes Farm Russet Potatoes** / Tarragon Aioli, Capers, Parsley



All menu items are subject to change according to seasonality and availability  
Please let your waiter know if you have any allergies or intolerances as we cannot list every ingredient  
All transactions using credit card will incur a merchant fee  
All tables of 10 or more, a 5% staff gratuity will be added to the final bill.