



3 course share menu

\$79 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

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

DESSERT

White Chocolate Panna Cotta / Local Rhubarb, Pistachio Meringue, Lemon Balm



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
For groups of 10 or more, a 5% staff gratuity will be added to the final bill.