



3 course share menu

\$89 PER PERSON

SHARED ENTREE

Jamon Serrano Croquettes / Smoked Leek & Paprika Aioli, WG Green Chili Salsa, Manchego

Kefalograviera Saganaki / Fennel Jam, Native Lime, Pink Peppercorns

Tempura Wildgrain Farm Chard / Zucchini Pickle, Grilled New Season Nectarine, House Cultured Cashew Cheese

Broad Beans Hummus / Persian Macadamia Feta, Sesame Candy, WG Radishes

SHARED MAIN COURSE

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

Baked Rainbow Trout Fillet / Charred Broccolini, Cured Egg Yolk, Nduja butter

Baked Ricotta Gnudi / Basil Pesto, New Season Asparagus, Toasted Pine Nuts, Pecorino

Miso Glazed Pumpkin / Coconut Yoghurt, Chimichurri, Pomegranate

WG Organic Leaves / Fennel, Orange, Toasted Almonds

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

DESSERT

Meyer Lemon Curd / WG Rhubarb, Shortbread, Torched Meringue



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.