



HOUSE BREAD & BUTTER 5	HOUSE MARINATED OLIVES 8
SWEET AND SPICY ALMONDS 5	POTATO SCALLOPS & SCALLOP SALT 8
WHIPPED YABBY, POTATO SKINS 5	DAILY SLIDER 18

FROM THE GARDEN, PADDOCK AND OCEAN

BEETROOT TARTE TARTIN, DULSE, SHEEPS MILK FETA, ONION JAM 18
CONFIT CHICKEN, HAY BAKED CARROTS, SUNFLOWER EMULSION 18
TUNA TARTARE, WHITE MISO EMULSION, SESAME, FURIKAKE 24
CHARCUTERIE SELECTION – CURED MEATS, CHICKEN LIVER PARFAIT 29
GREEN LIP ABALONE, SMOKED PORK, CRUSHED APPLE 25
GRILLED YABBIES, XO SAUCE 25
CUMIN LAMB BELLY, PICKLED SHIITAKE, RADISH 22
BAKED POTATO GNOCCHI, PECORINO, CAVELO NERO, WALNUTS 31
PORK BELLY, GRILLED BABY GEM, BOUDIN NOIR, RUHBARB CHUTNEY 39
MARKET FISH, CHEWY JERUSALEM ARTICHOKE, NETTLE 37
HARVEY BEEF SHORT RIB, SMOKED & PICKLED ONIONS, CHARRED CUCUMBER 39
ARKADY LAMB SHOULDER, BURNED LEMON, NORI CAULIFLOWER 85
ROASTED CAULIFLOWER, HONEY SUMAC YOGHURT, PINE NUTS 12
COS, GREEN APPLE, HONEY & THYME DRESSING 9
ROASTED PUMPKIN, PUMPKIN SEEDS, TOFU DRESSING 9
PORK FAT POTATO GEMS 9

FEAST MENU

a shared meal featuring our favourite dishes

65 PER PERSON

add cheese or dessert 15 PER PERSON

DESSERT

BURNT BLOOD ORANGE, VACHERIN, HIBISCUS GRANITA 15
“SNICKERS” SALTED CARAMEL, MILK CHOCOLATE, PEANUT GLACÉ, HONEY ICE CREAM 18
COCONUT, FROZEN KIWI FRUIT, LOGANBERRY 13

CHEESE PLATTER, ONE OR THREE 12/29
<i>PYENGANA CHEDDAR / RIVERINE BLUE / JENSEN’S RED WASHED RIND</i>
<i>LE CONQUERANT CAMEMBERT / LE CONQUERANT PONT L’EVEQUE / BRILLAT SAVARIN</i>
<i>AGOUR OSSAU IRATY AOP / AGOUR BREBIS PETIT</i>