



SHARED PLATES / WINTER MENU

PROTEINS - CHOOSE 2

- 16 Hour braised lamb leg with salsa verde
- Braised beef cheeks with pedro ximenez, prunes and paring cream
- Smoked chicken breast, braised onions, dukka and watercress
- Crispy pork belly with quince jus, winter slaw
- Crispy skinned salmon with lemon and caper burre blanc, aromatic herbs
- Olive oil poached salmon with horseradish cream, radish and capers
- Grilled eggplant with garlic and macadamia crumb, rocket yoghurt, lemon

STARCHES - CHOOSE 1

- Crispy chats, garlic, thyme and persian feta
- Beer battered chips with truffle salt and pecorino
- Cannelli bean ragu with pesto, goats curd and parmesan
- Roasted rosemary root veggies with salsa verde

SALAD / VEGETABLES - CHOOSE 3

- Roasted heirloom carrots with truffle honey, lemon zest and feta
- Kent pumpkin slow cooked with sourdough, hazelnut, burnt butter and crispy sage
- Crispy brussels sprouts with buttermilk, crispy bacon, mint and pecorino
- Winter slaw, with toasted walnuts, walnut dressing
- Winter veggies with garlic butter, toasted almonds
- Roasted beetroots with quinoa, orange and goats cheese
- Charred asparagus with garlic cream, burnt butter
- Orange, fennel and endive salad with verjuice dressing