



start

House made foccacia, EVOO

Angasi Oyster, Kunzea granita, preserved lemon

Four Mile Mushrooms, garlic & thyme potato, Grana Padano foam

½ shell scallops, braised leek, chicken butter

Venison tartare, pepperberry mayo, shallot

main

Handmade Pasta

Roast chicken fillet, spring veg, jus

Pan seared Blue Eye Trevalla, parsnip cream, spring pea, chive oil

12-hour braised beef rib, beetroot, onion soubise, pickled grapes, beet jus

side

Brussel sprouts, nduja butter, blood orange labneh, puffed wild rice

Mixed leaves

Boulangere potatoes

finish

Basque cheesecake, burnt orange, whiskey

Chocolate Silk

Tasmanian cheeses, condiments