**SOMETHING LIGHT**
Roast carrot salad with tangy yoghurt, whipped chickpeas, dill $16
Warm pumpkin salad, macadamia cream, curry leaf and bush tomato tempering (vg, gf) $18
Tuna aguachile, cucumber, chili, coriander, smashed avocado and tostada (df) $22
House-made pita of grilled octopus, tomato, taramasalata, tomato, crispy kale, karkalla tahini (df) $22
Shredded duck and watermelon salad, cashews, rocket, chili, coriander, light hoisin dressing (df) $24

**SOMETHING FILLING**
Slow roast sesame eggplant, fragrant native grain salad, pomegranate, crispy shallots (vg, gf) $23
Buttermilk roasted chicken, greens, fried saltbush pangratatto $27
Market fish with beetroot and almond salad, wattleseed, rocket and orange blossom (gf, df) $29
Crispy skin salmon, shiitake and miso broth, enoki, chilled matcha noodles, black bean and chilli oil (df) $34
Butterflied pork cutlet, black barley, romesco sauce, burnt grape and lemon myrtle must (df) $30
Heart-warming beef cheek and vegetable stew, spun garlic pastry, green tomato salsa $25

**SIDES**
Freshly baked baguette, Victorian EVOO (v) $6.5
Mixed leaf salad, vinaigrette (v, gf, df) $8
Fries, chicken salt, aioli $8
Caper and pepper leaf mashed potato $9

**SOMETHING SWEET**
Lemon aspen curd tart burnt wattleseed meringue (v) $13
Rhubarb poached in bubbles, lemon sherbert, sprinkles (vg, gf) $12
Flourless chocolate cake, sour cherry jam, crème fraiche (gf) $13
Selection of 3 artisanal Australian cheeses with accompaniments $17
Vanilla gelato per scoop $4
$45 for 2 courses or $55 for 3 courses*
Including a regular tea or coffee

Entrée
Shredded duck and watermelon salad, cashews, rocket, chili, coriander, light hoisin dressing (df)
Warm pumpkin salad, macadamia cream, curry leaf and bush tomato tempering (vg, gf)
Tuna aguachile, cucumber, chili, coriander, smashed avocado and tostada (df)

Main
Butterflied pork cutlet, black barley, romesco sauce, burnt grape and lemon myrtle must (df)
Market fish with beetroot and almond salad, wattleseed, rocket and orange blossom (gf, df)
Slow roast sesame eggplant, fragrant native grain salad, pomegranate, crispy shallots (vg, gf)

Dessert
Lemon aspen curd tart burnt wattleseed meringue (v)
Rhubarb poached in bubbles, lemon sherbert, sprinkles (vg, gf)
Flourless chocolate cake, sour cherry jam, crème fraiche (gf)

Sides
Freshly baked baguette, Victorian EVOO (v) $6.50
Mixed leaf salad, vinaigrette (v, gf, df) $8
Fries, chicken salt, tangy aioli $8
Caper and pepper leaf mashed potato $9

* to be taken by the whole table

NSW DINE & DISCOVER VOUCHER ACCEPTED / NO SPLIT BILLS / 10% PUBLIC HOLIDAY SURCHARGE