

This menu will be available on February 28th March 21st April 11th May 2nd & 23rd June 13th July 4th & 25th August 15th September 5th & 26th October 24th November 28th December 19th

### \$45 PER PERSON

A surcharge of 10% on Sundays and 15% on public holidays will be applied

# **ON ARRIVAL**

Stone & Wood beer or red or white wine

# ENTRÉE

Cauliflower, smoked blueberries, pecans, herbs (gf, vg, n)

# MAIN

Slow roasted Brooklet Springs Farm suckling pig, roasted apple sauce, dijon (gf, df)

OR

Harissa roast pumpkin, pepita cream (gf, vg)

# SIDES

Sourdough Yorkshire pudding

Rosemary & garlic potatoes (gf, df, vg)

Braised greens (gf, vg)

# DESSERTS

#### \$16 EACH

Poached fruit, citrus curd, anglaise, pistachio & almond crumble (gf, n)

Chocolate & coconut mousse, peanut butter ice cream, strawberry jam, cacao nibs (gf, vg, n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts Alterations to the menu are respectfully declined (dietary requirements excepted) Card payments incur a 0.9% surcharge. Discretional gratuity of 8% is applied to groups of 12 or more.

Follow us on Instagram to find out about changes to our offering, events & regular food specials.

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This menu will be available on March 7th & 28th April 18th May 9th & 30th June 20th July 11th August 1st & 22nd September 12th October 10th November 14th December 5th & 26th

### \$45 PER PERSON

A surcharge of 10% on Sundays and 15% on public holidays will be applied.

# ON ARRIVAL

Stone & Wood beer or red or white wine

# ENTRÉE

Roasted & pickled beetroots, almond seaweed tapenade, hemp seeds, herb oil (gf, vg, n)

# MAIN

Slow roasted beef brisket, spring onion salsa, dijon, jus (gf, df)

#### OR

Cauliflower, pecan, smoked blueberries, herbs (gf, vg, n)

### **SIDES**

Sourdough Yorkshire pudding

Rosemary & garlic potatoes (gf, df, vg)

Braised greens (gf, vg)

# DESSERTS \$16 EACH

Poached fruit, citrus curd, anglaise, pistachio & almond crumble (gf, n)

Chocolate & coconut mousse, peanut butter ice cream, strawberry jam, cacao nibs (gf, vg, n)

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This menu will be available on February 21st March 14th April 4th & 25th May 16th June 6th & 27th July 18th August 8th & 29th September 19th October 17th November 21st December 12th

### \$45 PER PERSON

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# ON ARRIVAL

Stone & Wood beer or red or white wine

# ENTRÉE

Harissa pumpkin, pepita cream, citrus (gf, vg)

### MAIN

Lamb, chimichurri, pickled currants, dijon (gf, df)

OR

Eggplant, tomato, sunflower (gf, vg)

# SIDES

Sourdough Yorkshire pudding

Rosemary & garlic potatoes (gf, df, vg)

Braised greens (gf, vg)

# DESSERTS

#### \$16 EACH

Poached fruit, citrus curd, anglaise, pistachio & almond crumble (gf, n)

Chocolate & coconut mousse, peanut butter ice cream, strawberry jam, cacao nibs (gf, vg, n)

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