AUTUMN DINNER

Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5

Olives, chilli, lemon, bay leaf (gf, df, v, vg) | 10

Mixed pickles (vg) | 6

Garlic bread, marjoram butter (v) | 12

Prawn toast, kafir lime, sesame, kimchi ketchup | 9 per piece

Wild venison skewer, pickled currants, buckwheat crunch (gf, df) | 15 per piece

Beetroot, guanciale, ricotta, kumquat (gf, *) | 16

Charred squid, salsa verde, Okinawa spinach, macadamia (df, n) | 21

Farm greens, pork mince, chilli, garlic (gf, df, *) | 18

Raw fish, pear, chilli oil, beach vinegar, fish mint leaves (gf, df) | 28

Farm pork terrine, pickles, toasted sourdough (df) | 24

Pork Milanese, confit lemon, capers, upland cress | 42

Roasted eggplant, salted lime, tea-soaked currants, spiced lentils, crispy onions, coconut, coriander (gf, df, vg) | 29

Polenta gnocchi, pickled pumpkin, sunflower seeds (gf, df, v, vg) | 35

Market fresh fish, soft greens, citrus butter, roe (gf) | MP

250g picanha steak, green sauce, blackened peppers, beer mustard (df) | 49

600g lamb rump, honey, orange, Oomite glaze (gf) | 89 to share

Broccoli, Monte Nardi, smoked almonds (gf, v, n, *) | 15

Crispy potatoes, thyme oil, soured cream (gf, v) | 14

Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg) | 15

Bread & butter pudding, whiskey soaked currants, vanilla ice cream (n) \mid 15

Chocolate & walnut brownie cheesecake, caramel, orange,

Davidson plum salt (gf, n) | 15

