

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) | 12 per piece

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

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

Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, vg) | 25/34

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

Raw diced beef, pickled mustard seed, curry leaf oil, chives, cured egg, papadum (gf, df) | 12

Eggplant, salted lime, currants, lentils, onions, coconut, coriander (gf, df, vg) | 29

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

Sourdough breaded pork cutlet, confit lemon, capers, upland cress | 42

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

Farm greens, chilli, garlic (gf, df, *) | 14 + pork mince | 4

Farm leaves, herb & macadamia dressing (gf, df, vg, n) | 14

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

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

Chocolate & walnut brownie cheesecake, caramel, orange, Davidson plum salt (gf, n) | 15