

ANTIPASTI

Toasted focaccia, smoked tomato butter

Halloumi cheese, honey, lemon, dukkah

Beef tartare, harissa, smoked saffron yogurt, potato crisp

Local fish crudo, green apple, tobiko, bonito and yuzu cream, chive oil

White anchovies in olive oil

Crispy polenta, pork and fennel ragu, basil pesto, prosciutto di san daniele

Stracciatella, roast stonefruit, white balsamic, fig leaf (GF)

Carbonara arancini, pecorino aioli

Fried pork fennel sausage-stuffed green olives, roast pepper aioli

Prawn toast, shellfish aioli, spiced crispy shallots

PRIMI (PASTA COURSE)

Veal and prosciutto tortellini, parmigiano reggiano cream, fresh nutmeg

Ricotta cappelletti, sweet corn, burnt butter, cured egg yolk (V)

Cavatelli, pesto genovese

Fusilli, blue swimmer crab, smoked tomato butter, garlic pangrattato

Gnochetti, Local mushrooms, pecorino, herb pangrattato (V)

MAINS

Local pan fired fish, fennel puree, baby caper and lemon butter sauce, pimenton oil
Seared beef sirloin, local miso mushrooms, caramelized cauliflower puree, horseradish jus
Chicken breast, celeriac puree, charred corn salsa, chicken jus, crisp chicken skin
Slow cooked lamb shoulder, harissa, pepperoncini, smoked yogurt
Roast pork belly, beurre noisette mash, cavolo nero, sauce charcutière
Roast miso cauliflower, vegan jus, chive oil, butternut puree, sweet potato crisp (V)

SIDES

Spring beans, smoked almonds, nduja vinaigrette
Baby cos heart, ranch dressing, dill
Leafy greens, champagne hazelnut vinaigrette, shaved comte
Crispy roast potatoes, calcio e pepe
Harissa roast carrots, goats curd, dukkah
Tomato and sugar snap salad, mint pesto, pecorino

DESSERT

Burnt basque cheesecake, vanilla labneh, honeycomb almond crumble
Caramelised white chocolate tiramisu
Vanilla panna cotta, roast stone fruit, white chocolate riso, nougat and pistachio crumb (GF)
Chocolate nemesis, creme fraiche, berry compote, roast coconut (GF)
Fresh figs, meringue, caramelised white chocolate, fig leaf cream