



ENTRÉE

AMONTILLADO CURED YELLOWFIN TUNA, AJO BLANCO, CHILLI OIL, RADISH, FISH CRACKLING	26
GREENHILLS BEEF CARPACCIO, CURED EGG YOLK, BURNT ONION, HORSERADISH, PICKLED BEETROOT	23
POTATO GNOCCHI, MILAWA DUCK RAGOUT, ORGANIC KALE, PANGRATTATO, GRANA PADANO	25
ISTRA CAPACOLLA, PICKLED ORGANIC GREEN TOMATO, CHILLI COMPRESSED PERSIMMON, HERB OIL	19
STRACIATELLA, PICKLED PINE MUSHROOM, PINE NUTS, SPRING ONION, MUSHROOM XO, FOCACCIA CRISPS	20
LAMB SHOULDER CROQUETTE, CONFIT GARLIC AND SPINACH PUREE, SAUCE GRIBICHE	24

MAINS

CARROTS, SUNFLOWER SEED CREAM, HARISSA, LENTILS, OLIVE SOIL, HAZELNUTS	37
SALT ROASTED CELERIAC, WALNUT MAHUMMARA, BAY LEAF OIL, KALE CRISPS	36
LODDON ESTATE CHICKEN BALLONTINE, BULL BOAR SAUSAGE, CABBAGE, TURNIP, SHERRY CREAM	41
MARKET FISH, SALSA VERDE, JERUSALEM ARTICHOKE SKORDALIA, JERUSALEM ARTICHOKE CRISPS	44
SLOW COOKED BEEF CHUCK, MUSHROOMS, PANCETTA, SHALLOT, RED WINE JUS	43
WESTERN PLAINS PORK SCOTCH, CARROT PUREE, CRACKLING, MUSTARD FRUIT, VERMOUTH	41

SIDES

BROCOLLI, CAESER DRESSING, CROUTONS, PANCETTA	16
ORGANIC LEAVES, PICKLED ONION, CHAMPAGNE VINAIGRETTE	13
FRIES, HERB SALT, AIOLI	12

DESSERT

CHESTNUT TART, RED WINE PEAR, ROSEMARY ANGLAISE, VANILLA ICE CREAM	20
CHOCOLATE CREMEUX, MANDARIN GRANITA, COCOA NIB MERINGUE, RHUBARB	22
BERGAMOT CHEESECAKE, KALAMANSI GEL, THYME BISCUIT, PISTACHIO NUTS,	18
TWO CHEESES, QUINCE PASTE, MUSCATELS, CANDIED WALNUTS, LAVOSH	28

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

Please note a 15% surcharge is applied on Public Holidays