



snacks

marinated dunkeld olives	6
pickled vegetables, seeded mustard	6
trout and fennel tartlet	8
celery stick, duck terrine, caper, raisin	8
whipped eggplant mousse, french breakfast radish, rye cracker	8
golden linseed sourdough, vegemite butter	10
small plates	
bbq chicken hearts, green capsicum, aged balsamic	18
grilled asparagus, lemon verbena hollandaise	18
kohlrabi with bagna cauda, burnt apple	18
zucchini flowers, prawn mousse, crispy school prawns	20
savoy cabbage stuffed with sausage meat, nasturtium salad cream	20

mains

heritage carrot risotto, alexanders, blood orange	28
fried salsify, baby artichokes, wild garlic sauce, black truffle	34
baby spring vegetable hotpot, tarragon sauce, charred witlof	36
broccoli steak, wagyu carpaccio, pastrami spices	38
confit cylindra beetroot, bbq pork, horseradish creme fraiche	38
broad beans and peas, cured kingfish, seafood veloute	38

sides

hot chips, bay seasoning	8
bbq cos lettuce, anchovy, parmesan	8
potato gratin, schmaltz, crispy chicken skin	10
braised rainbow chard, black garlic, wild garlic flowers	8

desserts

pumpkin custard, pepita brittle, chantilly cream	12
rhubarb bakewell tart, clotted cream ice cream	14
triple chocolate brownie, mint ice cream	14
local cheeses, celery, celery seed cracker, pear jelly	16

one bill per table • 10% surcharge applies on public holidays