



Two Course Menu

House Baked Sourdough with olive oil or butter

Smaller Plates

Chawanmushi Pickled Mushroom Fig Leaf Oil	df, gf
Swordfish Ox heart tomato Saltbush	gf
Heirloom Zucchini Grilled Rose Petals Pickled Elderberry	pb

Larger Plates

Mulloway Kohlrabi Pimento	gf
Beef Cheek Braised Eggplant Satay Creme *contains nuts*	df, gf
Pork Jowl Nashi Pear Ginger	df
Braised Eggplant Salsa Verde Satay Creme	pb
Stuffed Capsicum Sprouted Barley Tarragon	pb

Choice of one small and one large plate, plus sourdough **65**

Petit Fours

Raspberry Marshmallow | Pâte au Fruit | Salted Caramel **10**

Dessert and Cheese

Affogato Biscotti (with Frangelico)	gf	12 17
Juniper Parfait Berries Cacao	gf	15
Cheese Chia Seed Cracker Pickles	gf	15

Available 12pm – 3pm

Please discuss dietaries | 15% surcharge applies on public holidays.

pb – Plant based

gf – Gluten Free

df – Dairy Free