



Harvest Menu

60p.p.

To Start

Our sourdough, churned butter, cured olives, vincotto

Snacks

Grilled abalini, lemon and coastal rosemary marmalade

Woody herbed potato, witlof, caper mayo

New season fig, cultured yoghurt, saltbush

Entrees

Crispy market brassica, whipped feta, allium, almond

By-catch octopus crumpet, pickles, preserved flower

Mains

Corned beef, sugarloaf cabbage, fennel aioli

Market leaves, grilled and pickled grapes

House made pasta, leaf pesto, pangrattato

+ 35p.p.

Bonus Course and Dessert

Panfried Nannygai, sweet potato, peasants bisque, sour tomato

Red flesh plum, elderflower and honey crumpet icecream, our puff pastry