

foragers menu \$75 p.p.

welcome to our home.
sit back and let us serve you a
selection of breads, snacks,
3 plates and accompaniments.

to start

our sourdough, churned butter or whipped drippings... 4pp
olives marinated in peel molasses ... 8
winter oysters poached in wild onion butter (4) ... 16
woody herbed hash brown, beetroot with its leaf (2) ... 12
our halloumi with its ricotta, pickled onion, leek ash (2) ... 14

plates

torched kingfish, 3 corner garlic mayo, icicle radish, sour tomato ... 25
cauliflower + cheese polenta, smoked mussels, cardoon ... 22
caramelised winter brassica, roast almond, pickled onion ... 27
roo pie, charred beans, nasturtium puff, rhubarb ketchup ... 28
sustainable fish, sweet potato, wild onion cultured cream ... 34
our long pasta, blue swimmer crab, green tomato, sour sobs ... 36
our short pasta, broccoli tips, mushroom XO, bread ends ... 25
with slow cooked lambs neck ... +6
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crispy potatoes, fresh horseradish sour cream ... 14
fresh and foraged leaves, winter citrus dressing ... 12

to finish

truffled crème brulee, wild mushroom meringue ... 22
apple whipped cheesecake, warm nut crumble ... 16
cake of the day served with accompaniments ... 14

