

a la carte menu

sit back for a long lunch, or enjoy a bite and get back to the gardening. our selection of snacks, pizzas and plates are inspired by our weekly market visits.

foragers menu

keen to see what we've been what we've been working on? our foragers menu is a journey of 5 courses, showcasing our more crafted and off-menu seasonal dishes ... 100pp +60pp for wine pairing

bread + snacks

our sourdough with house churned butter ... 4pp
olives marinated in peel molasses ... 8

green tomato, pistachio skordalia, saltbush (2) ... 12
our halloumi with its ricotta, pickled onion, wild garlic (2) ... 14
fair fish fingers, finger lime mayo, watercress (2) ... 14
chicken liver pâté, spent mother crackers, foraged flowers (2) ...14

sourdough pizzas

crispy potato, wild herb pesto, fresh ricotta ... 25
by-catch octopus, pumpkin base, pickled onion ... 26
local sopressa, marinated capsicum, chilli honey ... 27
slow cooked lamb, 3 corner garlic, house fetta ... 28
add for 5 each - sopressa, pork sausage, bacon,
garlic honey, extra cheese, olives, anchovies

plates + sides

house pasta, pork and wild fennel meatballs, chilli sugo ... 32
sustainable fish, grilled broccoli shoots, 3 corner garlic, cultured buttermilk ... 36
'lamb in the weeds' - slow cooked lamb, sweet potato, yoghurt ... 38

crispy local potatoes, beetroot mayonnaise ... 14
cos lettuce, allium vinaigrette, pickled onions ... 14

sweets

piccadilly valley truffle crème brûlée ... 24
'yesterdays sourdough' ice-cream, stewed rhubarb, bread praline ... 16
sticky persimmon pudding, salted butterscotch, brown sugar ice-cream ... 14

