

Graze

Our graze menu utilises the best of the season, changing frequently to align with the produce and our minds. Dishes best enjoyed shared. Sit back, relax and enjoy.

\$85 per person, whole table only

To Start

Our sourdough, cultured butter

Fig leaf curds, bee pollen

Marinated olives, peel molasses

Summer Salad

Fish ceviche, avocado, tomato, cucumber, strawberry

Crispy Eggplant

Crumbed eggplant, golden gazpacho, ricotta salata

Potato Gnocchi

Hand rolled gnocchi, not hot sauce, charred corn, parmesan

Pork Cooked in Rainbow Chard

*Pork and wild fennel meatball wrapped in rainbow chard,
pesto sauce, stem salsa*

Fresh leaves and herbs

Salad of leaves and herbs, fresh figs, olive brine dressing

To Finish

Roast peach, Geraldton wax cream

Graze – Plant Based

Our graze menu utilises the best of the season, changing frequently to align with the produce and our minds. Dishes best enjoyed shared. Sit back, relax and enjoy.

\$85 per person, whole table only

To Start

*Our sourdough, new season olive oil
Hemp milk curds, toasted hemp seeds
Marinated olives, peel molasses*

Summer Salad

Sweetcorn, avocado, tomato, cucumber, strawberry

Crispy Eggplant

Crumbed eggplant, golden gazpacho, salted hemp ricotta

Potato Gnocchi

Hand rolled gnocchi, not hot sauce, charred corn

Whole Roast Pumpkin

Roast pumpkin, miso whipped avocado, macadamia crumble

Fresh leaves and herbs

Salad of leaves and herbs, fresh figs, olive brine dressing

To Finish

Roast peach, Geraldton wax cream