



Harvest Menu

75p.p.

To Start

Our sourdough, churned butter, cured olives, peel vincotto

Snacks

Grilled abalone, pumpkin skin XO, Houghton finger lime
Woody herbed potato, bitter leaf, caper mayo, cured yolk
Wild mushroom, cauliflower caramel, spent mother cracker

Entrees

Crispy market brassica, whipped feta, allium, almond
Smoked mussel crumpet, green tomato, shell bisque

Mains

Pressed Lamb, sugarloaf cabbage, pickled ribberries
Market leaves, grilled grapes
House made pasta, leaf pesto, ink pangrattato

+ 35p.p.

Bonus Course and Dessert

Fair Fish, sweet potato, wild onion cultured cream, karkalla
Red love apple, elderflower and honey crumpet icecream, our puff pastry