



## SAMPLE MENU

### MARCH

Olives & Pickles	4
Sourdough Focaccia, Date Agrodolce	5
Octopus Gilda, Chilli Oil	5
Raw Lamb Tart, Harissa, Trout Roe	6
Cuttlefish Toast, Lemongrass, Sesame	5
Fried Potato Pizzette, Bonito, Burrata & Mortadella	16
Whipped Fava, Braised Greens, Szechuan Crumb	13
Winter Tomatoes, Sour Cream, Chilli Crisp	14
Raw Bass, Blood Orange, Salted Chilli	16
Ricotta Dumplings, Lobster Cream, Lime Leaf	17
Grilled Atlantic Prawns, Smoked Garlic & Black Lime Butter	19
Roasted Cauliflower, Garam Masala, Sour Spinach	23
Steamed Cod, Apple, Fennel, Green Olive	31
Grilled Bavette Steak, Smoked Bone Marrow & Morels	32
Grilled Wild Sea Bream, Confit Garlic & Guindilla Peppers	for two 65
Wood-Roast Half Chicken, Café de Paris Butter, Tokyo Turnips	for two/three 42
30-day Tamworth Pork Double Loin Chop (900g)	for two 60
50-Day Highland Beef Sirloin Chop (800g)	for two/three 96
Duck Fat Fries	8
Bitter Leaf Salad	7
Apple Cider Doughnut, Ice Cream, Toffee Sauce	12
Cru Virunga Chocolate Mousse, Cara Cara Marmalade	10
Estate Dairy Fior Di Latte Soft Serve, Early Harvest Olive Oil, Oat Cookies	10