



Food Business.

Sample Menu

Housemade sourdough bread	\$3
Beetroot, lentils (v, gf)	\$20
Soup broth, prawn dumplings, black vinegar (gf)	\$25
SA scallops, parsnip, jerusalem artichoke, pear (gf)	\$25
San Jose prosciutto, grissini, chicken liver pate, pickled cherries	\$28
Goat cheese, olives, garlic bread, herbs (gf)	\$25

Slow cooked lamb, polenta, sweet smoky tomatoes (gf)	\$32
Scotch fillet, ponzu, furikake, pickled onions (gf)	\$48
Seafood bouillabaisse	\$48
Smoked kangaroo fillet, green peppercorn, cumquat (gf)	\$32
Duck leg, pickled cherries, rocket (gf)	\$32
Carrots roasted in duck fat, smoked yoghurt, almonds, honey (v,gf)	\$10
Garden leaves, white balsamic vinaigrette (v,gf)	\$10
Paris mash (v,gf)	\$10

Supalova: pavlova, cream, fruit, jellies, compote (gf)	\$18
Peanut butter parfait, salty peanuts, butterscotch sauce (gf)	\$16
Sauternes crème caramel, passionfruit	\$16
Selection of cheeses + lovliness	from \$18

Menu subject to change
v=vegetarian, gf=gluten free, df=dairy free