



*"One cannot think well,
love well, sleep well, if
one has not dined well"*
- Virginia Woolf

Dinner menu

Oysters of provenance w/ red wine mignonette (GF DF)	\$5ea
Felix caviar service (GF* DF*).....	MP
Kingfish with passionfruit, ginger & avocado (GF DF)	\$28
Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*)	\$30
Leek & gruyère croquette (V).....	\$8ea
Mushroom tartare w/ seeded cracker (GF* VG)	\$25
Chickpea panisse w/ chickpeas, eggplant & spiced tomato (GF VG*).....	\$22
Chicken liver parfait w/ quince on toast.....	\$26
House baked ciabatta & burnt butter (VG*).....	\$7
Fried potato beignets w/ gruyere (GF* VG*)	\$15
Brussel sprouts w/ apple chutney & jamon dressing (GF VG*).....	\$17
Roasted broccoli w/ crispy onion (GF VG*).....	\$17
Leaves, mustard & cracked pepper (GF VG).....	\$12
Smoked celeriac w/ mushroom & leek (GF VG).....	\$32
Pumpkin orzo w/ brown butter & sage (GF* VG*).....	\$33
Market fish w/ vadouvan curry & potato (GF DF*).....	\$50
Lamb rump w/ parsnip & cavalo nero (GF DF*).....	\$52
Pork tomahawk w/ apple, cauliflower & mustard (GF DF*)	\$50
Scotch fillet (500g) au poivre (GF DF*).....	\$110
Banoffee tart.....	\$18
Macaron w/ apple, hazelnut & cinnamon (GF)	\$18
Rhubarb sorbet w/ chocolate & strawberries (GF VG).....	\$18
Affogato Licor 43 / Amaro Montenegro / Naked Possum Cacao	\$18
3-course set menu	\$89pp



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Lunch menu

Oysters of provenance w/ red wine mignonette (GF DF)	\$5ea
Felix caviar service (GF* DF*).....	MP
Kingfish with passionfruit, ginger & avocado (GF DF).....	\$28
Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*)	\$30
Leek & gruyère croquette (V).....	\$8ea
Mushroom tartare w/ seeded cracker (GF* VG).....	\$25
Chickpea panisse w/ chickpeas, eggplant & spiced tomato (GF VG*).....	\$22
Chicken liver parfait w/ quince on toast.....	\$26
House baked ciabatta & burnt butter (VG*).....	\$7
Fried potato beignets w/ gruyere (GF* VG*).....	\$15
Brussel sprouts w/ apple chutney & jamon dressing (GF VG*).....	\$17
Roasted broccoli w/ crispy onion (GF VG*).....	\$17
Leaves, mustard & cracked pepper (GF VG).....	\$12
Smoked celeriac w/ mushroom & leek (GF VG).....	\$32
Pumpkin orzo w/ brown butter & sage (GF* VG*).....	\$33
Market fish w/ vadouvan curry & potato (GF DF*).....	\$50
Lamb rump w/ parsnip & cavalo nero (GF DF*).....	\$52
Pork tomahawk w/ apple, cauliflower & mustard (GF DF*).....	\$50
Steak frites – Scotch fillet (250g) au poivre w/ chips & leaves (GF DF*).....	\$55
Banoffee tart.....	\$18
Macaron w/ apple, hazelnut & cinnamon (GF).....	\$18
Rhubarb sorbet w/ chocolate & strawberries (GF VG).....	\$18
Affogato Licor 43 / Amaro Montenegro / Naked Possum Cacao	\$18
2- course set lunch menu	\$59 pp
3-course set menu	\$89pp



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Vegan menu

Mushroom tartare w/ seeded cracker (GF*).....	\$25
Chickpea panisse w/ chickpeas, eggplant & spiced tomato (GF).....	\$22
Artichoke dip w/ lettuce & chips (GF).....	\$18
House baked ciabatta & EVOO	\$7
Fried potato cakes (GF).....	\$15
Brussel sprouts w/ apple chutney & vinaigrette (GF).....	\$17
Roasted broccoli w/ crispy onion (GF).....	\$17
Leaves, mustard & cracked pepper (GF).....	\$12
Smoked celeriac w/ mushroom & leek (GF).....	\$32
Pumpkin risotto w/ brown “butter” & sage.....	\$33
Rhubarb sorbet w/ chocolate & strawberries (GF).....	\$18
2-course set lunch menu.....	\$49pp
3-course set menu.....	\$75pp