



PREMIUM \$ 89

Handcrafted bread

whipped brown butter

ENTREES

Farm eighty four tomatoes

local buffalo mozzarella, gazpacho vinaigrette

Cold smoked trevally

'citrus kosho', yuzu gel, coriander

MAINS

Free range chicken

zucchini, goat's feta, toasted pistachio

Roasted gurnard

blood orange 'grenobloise', samphire, cauliflower

Sweetcorn agnolotti

parmigiano reggiano, nasturtium

Served to the table

gem lettuce, brioche, parmesan

french fries

DESSERT

Compressed peaches + sorbet

Earl grey tea, raspberry streusel, vanilla panna cotta, anise hyssop

Black Doris plum + sorbet

pistachio cake, mascarpone, pistachio crumb, strawberry sherbet



ELITE \$99

Handcrafted bread

whipped brown butter

ENTRÉES

Farm eighty four tomatoes

local buffalo mozzarella, gazpacho vinaigrette

Cold smoked trevally

'citrus kosho', yuzu gel, coriander

Chilli squid

baby cucumber, sour cream, za'tar

Pekin duck

leg + breast, spring roll, dukkah, hoisin

MAINS

Free range chicken

zucchini, goat's feta, toasted pistachio

Savannah eye fillet

agria potato puree, red wine jus

Roasted gurnard

blood orange 'grenobloise', samphire, cauliflower

Sweetcorn agnolotti

parmigiano reggiano, nasturtium

Served to the table

gem lettuce, brioche, parmesan

silver beet, 'stalks 'n' all', lemon emulsion, toasted hazelnut

french fries

DESSERT

Valrhona chocolate ganache

caramel tuille, whipped 'dulce de leche', malt ice cream

Compressed peaches + sorbet

earl grey tea, raspberry streusel, vanilla panna cotta, anise hyssop



ROYAL \$109

Handcrafted bread

whipped brown butter

ENTRÉES

Farm eighty four tomatoes

local buffalo mozzarella, gazpacho vinaigrette

Cold smoked trevally

'citrus kosho', yuzu gel, coriander

Grass-fed beef 'tataki'

dashi, wasabi leaf, crispy onion

Pekin duck

leg + breast, spring roll, dukkah, hoisin

Market fish ravioli

shaved fennel, lemon, brown butter

MAINS

Free range chicken

zucchini, goat's feta, toasted pistachio

Roasted gurnard

blood orange 'grenobloise', samphire, cauliflower

Southland lamb rump

eggplant + caviar, sheep's milk labneh

Savannah eye fillet

agria potato puree, red wine jus

Sweetcorn agnolotti

parmigiano reggiano, nasturtium

Served to the table

gem lettuce, brioche, parmesan

silver beet, 'stalks 'n' all', lemon emulsion, toasted hazelnut

french fries

DESSERT

Valrhona chocolate

ganache, caramel, tuille, whipped 'dulce de leche', malt ice cream

Ricotta cheesecake

graham cracker crumble, blueberries + ice cream, lemon balm

Selection of local artisan cheese & preserved fruit

- supplement \$5