

“This Winter, the garden harvest changes pace, throughout Autumn we were sowing the seedlings to establish before the cold weather. Fresh greens and herbs are the champions of a Winter Garden including green rocket, red and green oak leaf lettuce, parsley, kale, spinach and red mustard leaf. Pea shoots and tendrils add a soft sweetness to our dishes, the plants will go on the bear snow peas and sugar snap peas. Green branching and purple broccoli, cauliflower, brussel sprouts, leeks, radish and red, white & purple onions will continue to mature through the season. At the bar, enjoy our fresh mint, lemongrass, edible flowers and lemon myrtle.”

GROUNDS + GARDEN MANAGER Megan Jackson

EXECUTIVE CHEF Dean Jones HEAD CHEF Andrew Percival

RESTAURANT MANAGER Christophe Repetto SOMMELIER Alessio Rubini

ANTIPASTO

Freshly shucked oysters with eschalot and aged wine vinegar	5 ea
<i>Our oysters are served unturned and attached to their muscle to retain their natural liquor & quality</i>	
Wagyu bresaola with roast beetroot, house made ricotta and garden sorrel	28
Fritto of pork cheek with cauliflower agrodolce and bitter leaves	25
Wild kingfish crudo with mandarin, chilli, bronze fennel and Bell's olive oil	27
Skull Island king prawns with brown butter, fried capers and garden herbs	30

ZUPPA

Lentil and spinach soup with rosemary oil and Pecorino Romano	19
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PASTA & RISOTTO

Potato gnocchi with wild mushrooms, porcini and pecorino	26	35
Bucatini with king prawns, zucchini, fennel and bottarga	28	38
Fusilli with speck cream, borlotti, sage and parmesan	25	33
Acquerello risotto of chestnuts and fontina	26	34

SECONDI

Roast pumpkin and beetroot with red wine lentils, kale and an almond & herb salsa	36
Whole grilled fish of the day with garlic and rosemary, charred gem lettuce with salsa salmoriglio	mp
Tasmanian salmon and black mussel stew with nduja, fregola, parsley and tomato	44
Pork cutlet with Bell's garden herbs with smoked mash potato, shaved fennel and sweet grapes	44
Aylesbury duck breast with pancetta, braised cabbage, roast pumpkin and thyme sauce	47
Wagyu rump cap with Jerusalem artichoke, burnt onion puree, sprouting broccoli and salsa verde	52

CONTORNI

Witlof and truffle oil salad	12
Rocket and parmesan salad	12
Roast potatoes with 3 herbs and aioli	15
Grilled eggplant with coriander, oregano and chilli, finished with fresh mint and pangrattato	12

Please be advised that all credit card transactions attract a 1.5% fee. Cheque account and savings account transactions do not attract a fee.