

Seasonal Menu

Available 11 - 3pm Thursday to Sunday

Warm house marinated olives \$8

Cheese plate

Coal River triple cream brie, Bay of Fires extra mature cheddar, Grandveve sheep's milk sapphire blue, baby figs, quince paste, grapes, pear, lavosh*

\$20

Confit duck croquettes

Salsa verde

\$14

3 cuts gin + dill cured salmon gravlax

Meander Valley crème fraiche, house pickles, rye crispbread, Yorktown organic leaves, lemon vinaigrette*

\$15

Chicken liver parfait

Apple + saffron chutney, sourdough croutons*

\$12

Sticky lamb ribs

Spring onion, golden sesame – GF,DF

\$16

Sweet potato fries

41 ginseng spice, aioli – GF,DF

\$8

* GF bread is available on request in replacement of croutons

\$2

extra croutons/GF bread

\$4