

WINTER DINNER

Spent grain rye bread, sesame, yogurt butter | 6

Freshly shucked oysters | 6.5

Farm scotch egg, horseradish | 17

Mussels, hashbrown, whipped garlic | 18

Taramasalata, taro, green olive | 15

Farm beef sausage, sweet mustard, onion, white bread | 15

Fried pickles, fresh curd, dill | 14

Charred carrots, macadamia, marigold | 16

Buttermilk kingfish wing, kosho butter | 21

Market steak, charred spring onion, curry butter | MP

Fish of the day, beans, beetroot, mustard greens | 45

Lamb shank massaman, parsnip, coriander | 42

Slow-cooked pumpkin, labneh, tomato, seeds | 29

Crispy potatoes, chives | 14

Farm greens, garlic butter | 15

Blackened cabbage, smoked tomato | 16

Whipped chocolate, sour plum, candied fennel, macadamia | 15

Honey oat French toast, maple, miso ice cream | 17

**SCAN THE QR CODE TO VIEW THE DINNER &
VEGAN DINNER ALLERGY MATRIX.**

A surcharge of 10% on weekends and 15% on public holidays applied.

Card payments incur a 1.5% Surcharge.

A discretionary gratuity of 8% is applied to groups of 12 or more.

