

## SNACKS

Warm Olives 17 

*garlic and rosemary*



Soybean Hummus by Anita Stewart 18 

*tomato, sunflower crumb, sesame lavash*

Pickerel Tempura 20

*napa cabbage kimchi*

Whipped Ricotta 19

*radish crudités, parsley pistou, rye crisps*

East Coast Oysters (6pc) 28

*house hot sauce, lemon, horseradish*

## APPETIZERS

Chilled Cucumber and Green Grape Soup 23

*deep water shrimp, yoghurt, shiso*

Farm Greens 22

*fennel, sea buckthorn berries,*

*toasted hazelnut, parmesan*

East Coast Lobster and Strawberry 35

*basil, crème fraîche, baby gem lettuce*

Heirloom Beet and Cherry Salad 24 

*marinated cherries, toasted cashews, sorrel*

Water Buffalo and Foie Gras Terrine 29

*swiss chard, blueberry chutney*

## PASTA

Beef Short Rib and Gnocchetti 44

*smoked stracciatella, grilled carrots, carrot top anchovy pistou*

Semolina and Rye Strozzapreti 36 

*mushroom bolognese, olive and miso crumb*

Goat Cheese Gnudi 38

*English peas, tomatoes, pickled ramps*

Smoked Halibut Collar Nage and Agnolotti 38

*new potato stuffing, foraged mushrooms*

## MAINS

Sweet Corn Risotto 39

*Carnaroli rice, heritage grains, pepper caviar*

Pan Roasted Pacific Halibut 57

*soft herb crust, cherry tomato, zucchini, spot prawn sauce*

Roasted Lamb Sirloin 53

*Tokyo turnip, bok choy, stone fruit chutney, olive jus*

Pan Seared Scallops 55

*brassica, crème fraîche, wild ginger and lemon sauce*

Daily Cut of Beef MP

*potato frits, fresh pea salad, glazed vegetables*