

Here now: Brassicas, kohlrabi, asparagus

Kitchen cures and preserves plate	32
Escabesche of seasonal vegetables	18
House Duck ham, radish, watermelon mustarda, chervil	19
Hiramasu kingfish crudo, currants, eschallots, pinenuts, sherry	21
Smoked beetroot, redlof, chèvre, pecan, aged balsamic	18
Pan fried gnocchi, baby leek, house bacon, parsley, chardonnay	29
Parmesan tart, new season asparagus, pea, fennel	32
Lamb rump, kohlrabi remoulade, parsley salad, pepper sauce	39
Roast half chicken, veloute, glazed onions	37
Additional estate Turkish bread and olive oil	6
Mandarin and coconut tart, blood orange, cultured coconut	18
Kiwifruit pavlova, passionfruit caramel, white chocolate	18
Ice-cream or sorbet	5
Cheese plate and accompaniments	32

Feed me menu

\$65/person four courses

\$85/person six courses (includes sweet course)

Choose either four or six courses designed by the kitchen with all dietary needs taken into consideration. Dishes will be based on dining room menu, but not limited to. Variations of dishes could appear in Feed Me menu.

Matched wines

\$55/person four courses

\$70/person six courses

Let us match wines to your feed me menu, all you need to do is sit back and enjoy!

Dietary requirements are part of the restaurant lexicon please inform your waiter of any needs.
