

Here now: Apples, kohlrabi, radish, lemons

Seville Estate bread, Yellingbo olive oil	6
Kitchen cures and preserves plate	34
Stracciatella, broccolini, pepita pesto	24
Mount Martha mussels escabeche, sobrasada, fine herbs	28
Beef tartare, mustard, capers, coddled egg, potato crisps	28
Caramelised cauliflower, chickpeas, ras el hanout, mustard yoghurt, herbs	18
House made gnocchi, braised pork, house ricotta, lemon, thyme	32
Baked beetroot, seed risotto, pickled apple and garlic, goats curd	36
Hazeldene chicken breast, roasted cabbage, soubise onion, pepper sauce	39
Seared lamb rump, green olive salsa, salted kohlrabi, jus	44
Boiled orange pudding, house yogurt, golden syrup, candied pecans	19
Pastel de nata, salted caramel, Green Star apple	19
Ice-cream or sorbet	5
Cheese plate and accompaniments	34

Feed me menu

\$75/person four courses

\$95/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 the dining room menu, but not limited to. Variations of dishes could appear in the Feed Me menu.

Matched wines

\$60/person four courses

\$75/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.