
MEDIUM PLATES

Grilled asparagus w bearnaise sauce & garden greens.	\$18
Miso, ginger & sesame sautéed greens w candied cashew nuts.	\$20
Baby leaf salad w toasted quinoa, radish, snowpea & sumac buttermilk dressing.	\$18
Crispy cauliflower w tahini yogurt, pomegranate, chilli and green herbs. 22 (GF) (V)	
Vegan Optional	\$22
Roasted baby carrots w toasted hazelnuts, preserved lemon, yoghurt & sumac.	
Vegan Optional	\$20
Saffron tagliatelle pasta w spring herbs & pecorino cheese.	\$22

LARGE PLATES

Braised lamb shoulder, feta, lentals, pickled onion & buttermilk.	
Dairy Free Optional	\$48
Tomahawk w chimichurri and red wine jus	
Dairy Free	\$65
Panfried Ora King salmon w buttered greens, ricotta, pea puree & pinenuts.	\$45
Pan fried fish w carrot escabeche, smoked fish mousse, shaved fennel & dill.	\$40
Ricotta ravioli w pea puree, asparagus, pinenut, pecorino & basil.	\$36
