

SUMMER IN *OUR GARDEN*

Broad beans | Warrigal greens | sorrel | zucchini  
chicory | pink pepper | cavolo nero | kohlrabi | chard | radicchio

*ADD SNACKS*

House baked focaccia, Coriole EVO	\$6
Marinated Coriole olives	\$8
Blue swimmer crab, sorrel, buttermilk (2 per serve)	\$8
Goats curd, citrus, sourdough grissini	\$8

*Chef's Tasting Menu*

*5 course \$75*

House baked focaccia, Coriole EVO  
Fresh curds, beans, fig leaf, red lentils, mint  
Calamari, parsley, potato, lardo  
Kangaroo, kohlrabi, green garlic, onion, holy basil  
  
250g dry aged beef, BBQ onions, beetroot, onion oil, jus  
Garden leaves, burnt peach, ricotta salata  
Potatoes, chicken salt, rosemary  
  
Honey and chamomile cake, cream of hay,  
chamomile vinegar

*7 course \$90*

House baked focaccia, Coriole EVO  
Snacks  
Fresh curds, beans, fig leaf, red lentils, mint  
Calamari, parsley, potato, lardo  
Kangaroo, kohlrabi, green garlic, onion, holy basil  
Pork, squash, yarrow, buckwheat  
  
250g dry aged beef, BBQ onions, beetroot, onion oil, jus  
Garden leaves, burnt peach, ricotta salata  
Potatoes, chicken salt, rosemary  
  
Honey and chamomile cake, cream of hay,  
chamomile vinegar  
Cheese of the day, with matching fruit, lavosh

*Add paired wines \$40 per person*

*NO SPLIT BILLS*

*10% SURCHARGE ON PUBLIC HOLIDAYS*