

SUMMER | IN OUR GARDEN

mustard leaf | zucchini | artichokes | celery | tomato |
sorrel | beans | pink peppercorn | cavallo nero |
kumquat | herbs | rainbow chard



SNACK

House baked bread, cultured butter, herb salt	2
Marinated Coriole olives	6
Coffin Bay oyster, lemon aspen vinaigrette	4ea
Blue swimmer crab, sorrel, buttermilk	4ea
Woodside chèvre, citrus, pink peppercorn, olive oil, sourdough cracker	16
Pork, pistachio, raisin terrine, house pickles, mustard, lavosh	19

CHEF'S SELECTION

Sunday chef's selection menu 68pp

Wine matching 35pp

SWEET

Honey crème brûlée, quandong, rhubarb	16
Chocolate, bread ice cream, aged vinegar, olive oil	16
Lemon and yoghurt, thyme, sorbet	16
Cheese Board	20

*Groups of 8+ are required to dine on
the chef's selection menu
No split bills. 10% public holiday surcharge*

