



FRIDAY & SATURDAY

PLATES

BROUGHT TO THE TABLE AS THEY ARE READY

Orange & rosemary poached olives with
fenugreek fried chickpea \$8 **GF DF VV**

Duck liver parfait with candied walnut, cherry compote
& house baked bread \$15

Mushroom & Parmesan arancini with kawa kawa aioli
& red wine gastrique \$12 **V**

Jackfruit & chana dal fritters with aubergine chutney
& coconut yoghurt \$14 **VV GF**

Gurnard ceviche with avocado mousse & fried flatbread \$18 **GO**

Slow roast lamb shoulder with cauliflower, caper & sultana \$18 **GF**

Chicken thigh karaage with togarashi cream \$16 **GF**

Pulled duck & date pithiviers with celeriac purée \$18

SIDES

Fries with tomato sauce & mayonnaise \$8 **V GF DF**

Polenta chips, spiced tomato & creole cream \$10 **V**

Grilled asparagus with confit Jerusalem artichoke & truffle butter \$12 **GF V**

Baby leaf salad with toasted seeds & fermented radish \$10.5 **VV GF**

w – vegan | v – vegetarian | gf – gluten free | df – dairy free | go – gluten free option



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DESSERT

Pavlova with kiwi fruit & Amaretto cream \$13 **V GF**

New Orleans beignets with salted caramel cream \$10 **V**

Lemon & cardamom cheesecake with mulled wine poached pear
& white chocolate gelato \$13 **V**

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