



DINING MENU

SMALL

Mt Zero marinated olives Lievito sourdough	7
Prosciutto apple, goats cheese & pepper tuille	12
Rillettes lavosh, pickled onion, cornichon	12
Croquette cheddar & herbs, panko w aioli & lemon	15

START

Fried Calamari preserved lemon dressing, cos, prosciutto crumb	17
Salmon Gravlax fennel verde, horseradish, tapioca ash cracker	16
Warm Chicken Salad buttered cabbage, potato, radicchio, shallot dressing	18
Twice Baked Goats Cheese Souffle celeriac & white truffle oil	15

FROM THE OVEN

Margherita Pizza Napoli, bocconcini, fresh torn basil	19
Pumpkin Pizza goats cheese, caramelised onion, rocket	20
Add Prosciutto	3

STAPLES

Battered Fish of the Day w chips & tartare	30
Scotch Fillet 250g, caramelised red onion, green beans, jus	39
Market Fish broccoli tabouli, pickled turnip, fermented mint	33
House Pappardelle pork ragu, parmesan	29
Atlantic Salmon bouillabaisse, clams, potato, mirepoix vegetables	35
Lamb Shank slow braised, parsnip puree, olive salsa	32
Cannelloni pumpkin, burnt butter & sage, blue cheese, pepita	29



SIDES

Carrots smoked honey, spiced coconut crumb, yoghurt	11
Roast Pumpkin preserved lemon, pumpkin seeds	11
Thick Fries aioli	9
Winter Leaves lemon vinaigrette	9

SWEET

Apple Crumble warm butterscotch, shortbread, walnut & vanilla ice cream	15
Tiramisu frangelico, chocolate, espresso	15
Chocolate Fondant vanilla bean ice cream, cocoa crunch	15

CHEESE

Cheese Plate selection of 2, quince paste, lavosh, rosemary biscotti	17.50
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