

Chef's menu .....	72
Oysters, mandarin vinaigrette, finger lime.....	5.5
Wholemeal focaccia, brown malt butter, saltbush .....	8
Sirloin carpaccio, cured yolk, sour cream, radicchio .....	24
Scallops, honeydew, melon, green tomatoes, white soy.....	23
Heirloom cherry tomatoes, sheep curd, herb oil, fry bread .....	19
Smoked stracciatella, roasted beetroot, tarragon, hazelnut .....	21
Pipe rigate, spanner crab, wild rice, samphire .....	33
Paccheri, smoked corn, confit duck, nettles .....	36
Saffron spaghettoni, vongole, bottarga, chilli .....	34
Mafalde, parmesan cream, black truffle .....	38
Wagyu bavette, pickled mustard seed, curly kale .....	45
King George whiting, vongole, sea herbs, salmon roe .....	45
Day's walk farm leaves, lemon dressing .....	12
Fried baby kestrel potato, comte cream, rosemary .....	11
Millefoglie, gianduja mascarpone, cocoa, burnt caramel .....	17
Rhubarb granita, sheep yoghurt sorbet, basil .....	15