



This progressive shared style menu is prepared by our chefs featuring local seasonal produce and is subject to change.

Sample Menu

appetisers

house baked bread w butter

starters

Charcuterie + pickled vegetable

House baked light rye bread with whipped butter

Beetroot, hummus with salted zucchini and seed lavosh

main

slow roasted lamb shoulder w salsa verde

accompanied by

roasted potatoes w rosemary salt

dressed garden salad

dessert

madeleines with lemon curd

*dietary requirements can be catered for upon request with notice.

