



Home Hill Spring Menu

small

house focaccia, Mt zero olives and oil	10
CUCA sardines, house pickles, parsley, warm sourdough	18
grilled octopus skewer, red peppers, furikake, lardo <i>gf</i>	20
potato and fish cake, avocado, tomato relish, spring herbs <i>gf</i>	20
twice baked French onion soufflé, Tongola goat's curd, pine nuts	20
lamb ribs with local honey, eggplant, saltbush, Tongola goat's curd <i>gf</i>	20
pork belly and crackle, apple ketchup, braised witlof, pickled mustard <i>gf</i>	20
local and imported cheese, condiments and preserves, sourdough and lavosh	1p /20 2p/ 32

large

saffron and ricotta agnolotti, tomato sugo, olive tapenade, raw zucchini <i>veg</i>	38
roast chicken, duck leg roulade, carrot, mustard jus, macadamia dukkah <i>gf</i>	39
market fish with duck fat potato hash, asparagus, pickled shallot and wild garlic <i>gf</i>	42
butcher's cut, roast shallot, baby spinach, black garlic, sauce champignon <i>gf</i>	44

sides

garden leaves, house pickles with caper and shallot vinaigrette <i>gf</i>	14
grilled broccoli, burnt cream, nduja <i>gf</i>	14
roast kent pumpkin, goat's curd and toasted seed granola <i>gf</i>	14

sweet

macarons <i>gf</i>	12
whipped rhubarb cheesecake, mik crumb, citrus curd, Italian meringue	14
baked apple clafoutis, saffron ice cream, dulce de leche	14