

GRAZE

chargrilled New York **rye**, evoo, balsamic syrup (v) / 6

marinated mixed **olives**, spiced nuts (vg) / 8

chicken liver **pate**, port jelly, crisp baguette (gf*) / 16

charcuterie board, cured meats, cheddar, vegetable dips, arancini / 29

RAW

oyster natural, lemon-pepper granita / 4.5ea

kilpatrick available upon request

smoked wagyu **tartare**, caperberry, egg yolk, chives, crisp baguette (gf*) / 22

cured **salmon**, horseradish, avocado, orange, beetroot, sorrel / 22

SHARE

seared **scallops**, wild mushroom 'ravioli', pancetta, spinach, roe (gf*) / 22

prawns, Israeli couscous, garlic butter, lemon, parsley, crisp tortilla / 22

peking duck **dumplings**, shiitake, water chestnuts, hoisin / 20

zucchini **flowers**, goat's cheese, tomato-cardamon (v) / 19

porcini **arancini**, mozzarella, roma, basil (v) / 18

spinach **tortellini**, ricotta, hazelnut, parmesan, parsley (v) / 18

spiced **lentils**, desiree, soyabeans, coconut, chilli, coriander (vg) / 18

twice cooked **pork belly**, romesco, celeriac, apple, almond, balsamic (gf) / 22

MAIN

beef tenderloin, king edward, swiss brown, glazed onion, red wine jus (gf) / 40

salmon, calamari, asparagus, lemon butter, nasturtium, roe (gf*) / 38

murray cod, oyster fritter, peas, salted grapes, verjus beurre blanc (gf*) / 38

duck breast, croquette, dutch carrot, quince, spiced jus (gf*) / 38

lamb cutlet, kofta, sweet potato, zucchini, tapenade, chervil (gf) / 40

butternut **gnocchi**, cauliflower, kale, pepitas, sage (v) / 32

SIDE

rocket, pear, walnut, parmesan **salad** / 9

steamed **greens**, garlic, lemon / 9

eggplant **fritters**, yoghurt tahini dip / 9

potato scallops, tomato relish / 9

fries, aioli / 9

please advise your waiter of any allergies or dietary requirements
(vg) vegan (v) vegetarian (df) dairy free (gf) gluten free
*available upon request

The
MENU