



Sample Chef's Selection Menu

subject to seasonal change and availability without notice

Menu One,
Lunch & Dinner
75pp (83pp Sunday & Public Holidays)

Pickled sardines, olive oil, pepper

Salt cod panisse, lemon & salmon roe

Raw fish, jalapeño, fennel & chives

Calamari, radish, fennel, fried bread & 'Nduja

Roast cauliflower, farro, yoghurt, almond & sumac

Crudités, Holy Goat fromage frais

Charcuterie

Whole slow roast lamb shoulder to share

served with

Roast potatoes, confit garlic & sage

Iceberg, citrus dressing & dill

Buttermilk pannacotta, amaro caramel & mandarin sorbet

Menu Two,
Lunch Monday – Friday Only
60pp (66pp Public Holidays)

Crudités, Holy Goat fromage frais

Fried raclette, pickles & green sauce

Raw fish, jalapeño, fennel & chives

Whole slow roast lamb shoulder to share

Madeleine filled with lemon curd

OPEN

Monday – Friday 7am – 11pm

Saturday & Sunday 8am – 11pm

JOIN US UPSTAIRS

Tuesday – Thursday 5pm – late

Friday & Saturday 4pm – 1am