



BREAKFAST

Walnut and coconut granola, poached stone fruit, coconut yogurt	20
Local fruit, kaffir lime syrup, mint labneh, hazelnut crumble	20
Fresh baked waffle, vanilla parfait, berry compote, Canadian maple syrup	18
Eggs on toast your way (scrambled, fried, poached)	16
Eggs benedict either way, spinach, leg ham or house smoked salmon	24
House smoked salmon scrambled eggs, chilli, avocado and tomato mélange	22
Butter pesto mushrooms on toast, fetta, toasted pine nuts, fresh basil	18
Savoury avocado French toast, roasted cherry tomato, dark rye, fetta, chimichurri	22
Extras: bacon, mushrooms, chorizo, tomato	5

LUNCH

Savoury avocado French toast, roasted cherry tomato, dark rye, fetta, chimichurri	22
Field of greens, asparagus, charred kale, zaatar, broccolini, hummus, soft boiled egg	24
Ploughman's lunch, aged cheddar, smoked ham, season terrine, tomato chutney, soft boiled egg, cornichons, caramelized onion, house bread	32
Pulled pork sliders, wasabi slaw, brioche buns, potato mint apple salad	28
Fish and chips, light batter, remoulade, lemon green salad	28
Lemon barley - roasted carrots, candy walnuts, mint, coriander, baby beetroots, ginger, chilli and green leaves	26
Goats curd tart with soya bean, jamón, baby basil, raisins, roasted hazelnuts, pear chutney	28



DINNER

ENTRÉE

Cold pea soup, mint, lemon, pressed cucumber, mustard ice cream	16
House smoked beef, beetroot mustard, cherry tomato basil mousse	22
Wild mushroom and gnocchi, curd, smoked egg yolk, truffle, hazelnuts, pear	20
Prawns in brandy, garlic, shallots, tomato, parsley foam	26
Salt roasted carrots, herb labneh, herb oils, tea-soaked raisins, hazelnut	16

MAINS

Spatchcock three ways, breast, croustade, confit leg, smoked potato, mustard butter reduction	42
Seared pork fillet, spiced carrot, cassoulet, poached pear	38
Fish of the day (please ask our staff)	38
Sous vide beef fillet, potato dauphine, parsnip, onion soubise, crumbed egg yolk, horseradish puree	44
Duck breast, rhubarb, figs, pear, baby beets, walnuts, citrus jus	42
Wild mushroom, potato galette, hazelnuts, baby beetroot, roasted carrot, charred kale	32

SIDES

Truffle and pecorino potato	12
Roast pumpkin, ricotta, burnt orange sage butter	12
Cauliflower, golden raisins, capers, harissa almonds	12

DESSERTS

Lemon curd, passion fruit syllabub, green tea, meringue shortbread	18
Toffee torched banana, salted caramel, parfait, meringue, nut praline, berries	18
Fausse Tomate, caramel coffee, raspberry gel, chocolate shortbread, mint	22
Selection of cheeses, candy nuts, pear, house made chutney	26