



MAY SPECIALS

\$55

Main served with a glass of house wine

Mains

Truffle-stuffed potato gnocchi, silky pumpkin mousse, sage brown butter, crispy pancetta, pickled shallots, toasted hazelnuts

Pan seared Spatchcock, smoky corn puree, potato fondant Charred baby leek, frisee, red wine jus

Dessert

Deep pan apple pie, warmed, salted caramel sauce, Wattle seed crumb, vanilla bean ice cream

Assorted ice cream and sorbet in waffle basket

15% surcharge applies on public holidays.

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.

Please note, no further discounts apply.

