



AUGUST SPECIALS

\$55

Served with a glass of house wine

Mains

Slow-braised lamb shoulder, creamy cauliflower florets puree, glazed heirloom carrot, red wine-poached pear, rosemary-infused jus.

Roast forest mushroom, creamy organic polenta, Persian feta crumb, crispy enoki mushroom, toasted pine nuts, oregano.

Dessert

Warm French apple pie,
wattle seed crumb, vanilla bean ice cream

Ice cream and sorbet of the day 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.

