



# Harvest Menu

---

## Slow Cooked Lamb Shoulder

WG Cucumber, Broad Beans, Black Garlic, Mint Yoghurt, Smoked  
Almond Brittle

## Baked Ricotta Gnudi

Chestnut, Pumpkin, Burnt Butter, Sage

## Tahini Cauliflower

Nasturtium Chimichurri, Pickled Grapes, Persian Macadamia Feta

## Twice Cooked Hawkes Farm Russet Potatoes

Tarragon Aioli, Capers, Parsley

## WG Garden Leaves

Walnut Vinaigrette, Peninsula Apple,  
Pickled Celery Hearts

**\$45/pp**

(entire table)

Menu items are changing seasonally

Menu not available on Friday & Saturday Nights

Dietaries can be accommodated

All transactions using credit card will incur a merchant fee  
Please let your waiter know if you have any allergies or intolerances  
as we cannot list every ingredient  
All tables of 10 or more, a 5% staff gratuity will be added to the final bill

