

Harissa Smoked Chicken Cumin Labne, Spiced Persimmon

Baked Ricotta Gnocchi Pumpkin, Black Garlic Butter, Toasted Chestnut

> Salt Roasted Beetroots Local Figs, Buffalo Mozzarella

Tahini Crusted Cauliflower Chimichurri, Cultured Macadamia Feta, Pickled Grapes

Greenhouse Leaves Bramley Apple, Walnut Dressing, Pickled Celery

> \$55/ppSharing Menu (entire table)

Menu items are changing seasonally Menu available only Thursday Nights Some dietaries can be accommodated

All cards transactions will incur a merchant fee 18% surcharge applies on Public Holidays All tables of 10 or more, a 5% staff gratuity will be added to the final bill Please let your waiter know if you have any allergies or intolerances as we cannot list every ingredient