



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

Salt Roasted WG Swede

Horseradish Cream, Caper & Raisin Dressing, Mint

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

