

Wildgrain 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

Twice Cooked Hawkes Farm Russet Potatoes

Tarragon, Aioli, Capers, Parsley

Tahini Cauliflower

Nasturtium Chimichurri, Pickled Grapes, Persian Macadamia Feta

WG Greenhouse 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