



# Harvest Menu

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## Slow Cooked Lamb Shoulder

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

## Baked Ricotta Gnudi

Basil Pesto, New Season Asparagus, Toasted Pine Nuts, Pecorino

## Roasted WG Heirloom Beetroots

Pine Nut Puree, Pancetta, Marinated Goats Feta

## Twice Cooked Hawkes Farm Russet Potatoes

Tarragon Aioli, Capers, Parsley

## WG Organic Leaves

Fennel, Orange, Toasted Almonds

**\$45/pp**

(entire table)

Lunch only

Menu items are changing seasonally

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

