



starters

(choice of one per person)

smoked salmon terrine ^{GFO}

frisée & herb salad | lemon |
crostini

chicken liver parfait ^{GFO}

port jelly | pickles | grilled
sourdough

zucchini flowers ^{GF, N}

beetroot | orange | candied
walnuts | goat's chèvre

mains

(choice of one per person)

grilled lamb rump ^{GF}

curd | olive crumb |
eschalot | parsley salad

roast chicken ^{GFO}

bread sauce | agrodolce |
medjool jus | olive crumb

rigatoni alla vodka ^{DFO, V}

stracciatella | basil

market fish ^{GF, DFO}

white wine veloute | chives |
avruga carviar

desserts

(choice of one per person)

vanilla crème brûlée ^{GF}

gluten-free shortbread

tiramisu

coffee liqueur |
savoiardi biscuit

chocolate fondant

espresso ice cream

v vegetarian / gf gluten free / n contains nuts / df dairy free / o option | please be aware that we deep fry with tallow
& pan fry with olive oil. 10% surcharge on weekends & 15% surcharge on public holidays // merchant fees apply