

FOR THE TABLE

nocellara olives 5
masala nuts 4
maple truffle nuts 5
spiced edamame 6

CAVIAR

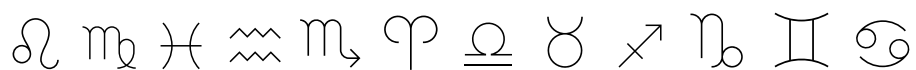
oscietra 30g 90
beluga 50g 300

STARTERS

mezzelune, porcini mushroom, ricotta, truffle 15
tuna tartare, avocado puree, lotus root, pickled carrots, wasabi crème fraiche 16
hen of the woods mushroom, artichoke, shallot puree, cep soil on sourdough toast 13
burrata, piccolo tomatoes 14
gin & beetroot cured salmon, soda bread, seaweed butter, lemon crème fraiche 14

MAINS

rainbow trout, artichoke puree, warm broad bean & potato salad, beurre blanc 30
baked cauliflower, gruyere cheese sauce, hazelnut crumb, jalapeno cornbread 23
lobster spaghetti, tomatoes, chilli, garlic 24/36
fillet of beef, potato terrine, creamed broccoli, red wine jus 44
pasta, spicy tomato & chilli 14/20
wild mushroom risotto, aged parmesan 18/28
chicken supreme, hispi cabbage, anchovy, heritage carrot puree 27



FROM THE GRILL

wagyu sirloin steak 300g 75

wagyu ribeye 300g 80

all of the above are served with thick cut chips & side salad
choice of peppercorn sauce | bearnaise sauce | red pepper chimichurri

SIDES

green salad

garlic & herb mushrooms

battered carrots

herb new potatoes

thick cut chips

all 6

BURGERS

tramp burger 20

cheese burger 20

chicken fillet burger 20

beetroot, kale & mint burger 16

all the above are served with thick cut chips.