

Garden Menu

Our garden menu highlights small plates of seasonal dishes of the finest local produce and encourages sharing

Warm Focaccia with Paringa Olive oil \$16

Marinated Organic Mt Zero Olives \$12

Appellation Oysters, Riesling Mignonette (4) \$24

Spring Tartlet, Main Ridge Chevre, Black Olive (2) \$22

Abrolhos Scallops, XO Sauce, Cashmere & Citrus (2) \$24

Lamb Bun glazed in Honey mustard, Pistachio & Black Garlic (2) \$24

Sher Wagyu Paillard, anchovy and lemon \$32

Cured Snapper with herb and buttermilk dressing \$26

Heirloom Tomato, stone fruit, Main Ridge Chevre and black olive \$24

Selection of local cheeses served with accompaniments and condiments \$40

Today's Salumi and Charcuterie, condiments and accompaniments \$40

Rhubarb Frangipane Tart with Vanilla Ice Cream \$24

Orders from 12~3pm