

# The Garden

*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
Abrohhas Scallops, XO Sauce Cashmere (2)	24
Wagyu Tartare on toasted Brioche (2)	24
Salt Baked beetroot, ricotta tartlet (2)	24
Glazed Lamb Belly, squash, sicillian olives	40
Heirloom Tomatos, ricotta, lemon Myrtle	28
Selection of 4 Cheeses	40
Charcuterie Selection	40

Orders from 12-3pm

