

HALF ACRE SET MENU

To Start

HOUSEMADE BREAD, WHIPPED CULTURED BUTTER
CORN RIBS, BLACK GARLIC BUTTER
MARGUEZ SAUSAGE, SALTED ZUCCHINI & DILL SALAD, AIOLI

To Follow

PUMPKIN AND RICOTTA DUMPLINGS, SPRING ONION PESTO, BURNT BUTTER
GRILLED BROCCOLINI, ANCHOVY HOLLANDAISE, SMOKED ALMOND

Main

200g ANGUS FLANK STEAK

Sides

HAND CUT CHIPS, AIOLI
HOUSE SALAD, TARRAGON VINAIGRETTE

Dessert

DARK CHOCOLATE MARQUISE, OLIVE OIL, MANDARIN & ALMOND

Half Acre

FULL ACRE SET MENU

To Start

HOUSEMADE BREAD, WHIPPED CULTURED BUTTER

FIRE ROASTED CAPSICUM, OLIVE, PX VINEGAR

FRIED FIORETTI, CORIANDER SEED, AIOLI

To Follow

ROASTED SUGARLOAF CABBAGE, GOATS CURD, SALMORIGLIO

BAKED BEETROOT, GREEN GODDESS TAHINI, PISTACHIO & CHILLI, POMEGRANATE

TUNA CARPACCIO, PARMESAN, CAPERS & YUZU

PUMPKIN AND RICOTTA DUMPLINGS, SPRING ONION PESTO, BURNT BUTTER

Main

ROAST ½ LAMB SHOULDER, FENUGREEK YOGHURT, POMEGRANATE & SALTED ONION SALSA

Sides

HAND CUT CHIPS, AIOLI

HOUSE SALAD, TARRAGON VINAIGRETTE

Dessert

DARK CHOCOLATE MARQUISE, OLIVE OIL, MANDARIN & ALMOND

Half Acre