



## **Grazing**

Crispy truffled panisse, aioli \$10

Puffed roti, harra, salted buffalo curd \$15

Buttermilk fried chicken, Peruvian aioli \$12

## **Appetiser**

Soup of the day, crusty bread \$12

Seafood chowder, fresh herbs, crusty bread \$15 or \$18 (main)

Green lip mussels coconut lime sauce \$15

Fried halloumi, romesco sauce, pine nuts \$14

## **Main**

Harissa spiced carrots and roasted fennel salad, hung yoghurt \$22

Sherry Braised chicken with mushroom and shallots \$29

Blue cod, chips, salad, tartare \$30

8hr beef short rib, celeriac remoulade, roasted shallots, jus \$31

Slow braised Lamb shoulder, roasted jerusalem artichokes, gentleman's relish \$32

Pork belly, Hawea swede and artichoke gratin \$30