



## ENTRÉE

soup du jour ♣	18
coquille St Jacques ceviche, coriander, chilli, fresh baguette	24
herb crusted veal carpaccio, kafir lime, crème fraiche, oregano	25
chive rolled vegan cheese, beetroot hommus, olive dust ♣ GF	22

## MAIN

poisson du jour – market fresh fish of the day	41
pancetta chicken, creamy polenta, tomato, spinach ♣	35
New York cut sirloin, sautéed wild mushroom, bacon dill potatoes, cherry vinegar drizzle GF	55
saffron gnocchi, asparagus, shaved cheese, truss tomatoes ♣	28
sesame crusted tuna, asian inspired rocket salad, wasabi raita GF	39

## SIDE

fresh garden salad, blackberry balsamic dressing, caramelised peaches	13
truffle parmesan chips	13
seasonal greens, anchovies, almonds	13

## TO FOLLOW

green tea panna cotta GF	21
white chocolate & porcini mousse, brittle, apricot coulis GF	24
house made ice creams and sorbets GF	18
selection of local and continental cheeses with muscatels	32

GF INDICATES DISHES THAT ARE GLUTEN FREE, NOTE; OTHER DISHES CAN BE ALTERED TO GLUTEN FREE

♣ INDICATES DISHES THAT ARE VEGETARIAN OR PESCETARIAN