



## autumn plant focused dinner

### leavened

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**50 bread selection 12.0**

with soft butter, greek olive oil, balsamic lf v

### starter

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**warm sicilian olives 14.0**

lemon, bay, fenugreek g df v

**today's vegetable focused soup 15.0**

with warm bread & butter v

**tandoori tofu 19.0**

mustard leaf, spinach puree, bombay bhel g ve

**zucchini baba ghanoush 19.0**

sumac pea wafer, pickled cucumber g v

### main

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**pasta of the moment 28.0**

roast tomato sauce, fennel, chilli, caper,  
lemon prangattato v df

**truffled pumpkin 28.0**

sauté of mushroom, shallot & peas, garlic broccolini g ve lf

**organic broccoli puree 29.0**

beetroot arancini, roast & pickled beetroot, olive caramel v

**sauté porcini gnocchi 30.0**

wild mushroom ragout, sorrel, cippolini onion, truffle oil v

### additions

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wild rocket salad, toasted walnuts, balsamic lf g v n 11.0

autumn vegetables -

changing with the season's harvest lf v 11.0

shoestring fries, garlic salt, aioli, 50 ketchup g v 10.0

### dessert

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**vanilla bean cake 16.0**

fruit, sorbet g ve df

**whipped caramel, espresso ganache 18.0**

cocoa shortbread, lime g

**steamed pear & ginger pudding 16.0**

maple glaze, double vanilla ice cream g df\*

**50 selection of house churned  
sorbet & ice cream 4.0 per scoop**

**50 sweet set 12.5**

a selection of hand-made petits fours, constantly evolving

### infusions

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**espresso coffees - short black & long black 5.0**

**espresso coffees 5.5**

flat white, latte, cappuccino, mochaccino,  
macchiato, chai latte, hot chocolate

**teas 5.0**

**infusions 5.5**

**liqueur coffees 15.0**

**g** - gluten free **v** - vegetarian **ve** - vegane **lf** - local food (provincially sourced)  
**n** - contains nuts **df** - dairy free **df\*** - dairy free modified

for any other dietary restrictions please inform our friendly service team  
as good food takes time please inform us of your time restraints