



## winter plant focused dinner

### bread

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#### **50 bread selection 14.0**

with soft butter, greek olive oil, balsamic lf v

### starter

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#### **today's vegetable focused soup 15.0**

served with warm bread & butter g df v

#### **pumpkin tofu 18.0**

edamame beans, pickled daikon salad, shiso g v

#### **smoked beetroot salad 17.0**

vincotto sultanas, chestnut ganache, hazelnuts g ve df n

#### **braised red cabbage 18.0**

quark dumplings, burnt orange dressing lf v

### main

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#### **pasta of the moment 25.0**

fennel, chilli, caper, lemon pangrattato lf ve df

#### **wild mushroom ragout 26.0**

roast jerusalem artichoke, broccolini g v lf

#### **celeriac & cauliflower korma 26.0**

yoghurt paper, green chutney ve lf g

#### **cassava & potato gratin 27.0**

brussel sprouts, rhubarb, pea v g

### additions

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winter leaves, candied walnut, pear,  
gorgonzola, pomegranate lf g v n **11.0**

sauté brussel sprouts, malted butter,  
almond crumble lf g v n **11.0**

rustic fries, garlic salt, aioli, 50 ketchup g v df **10.0**

### dessert

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#### **vanilla bean sponge 16.0**

caramelized banana, fruit sorbet g ve

#### **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 14.5**

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** - vegan **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