

SHARING MENU \$85PP

OLIVE OIL POACHED RADISH, SPRING ONION SALSA
HIRAMASA KINGFISH FINGER TERRINE, YOGHURT TARTARE
CUPITT'S ANARI GNOCCHI, PUMPKIN PUREÉ

COMPRESSED MARTINS ORCHARD STONEFRUIT, SMOKED FETA, PICKLES, GARDEN LEAVES

PAN-FRIED BLUE EYE COD, CHARGRILLED ASPARAGUS, GARDEN HERB AND PEA PUREÉ

TWICE COOKED FREE RANGE PORK BELLY, MITTAGONG RAIL SHIITAKES, BEETROOT KETCHUP

GARDEN LEAVES, BALSAMIC DRESSING

FRIED CHAT POTATOES

ROAST EGGPLANT

YOGHURT AND COCONUT PANNA COTTA, MULBERRY GEL,
GARDEN BERRIES

