



MOUNT ZERO WILD OLIVES chilli garlic lemon herbs (gf – vg)		10
DAILY BREAD cultured butter (gf*- vg)		10
DAILY CHEESE locally sourced cheeses accompaniments to suit (gf)	24/42	
EAST COAST PACIFIC OYSTERS (gf) - raspberry mignonette - gin & tonic sorbet - natural	32/52	
DUCK LIVER PARFAIT roasted shallots Namiko's honey vinaigrette quince lavosh (gf)		
OCEAN TROUT CRUDO soubise preserved lemon green apple radish (gf)		
CASHEW CHEESE charred plums soft herbs fennel sponge (vg- gf*)		
SALUMI locally sourced cured meats accompaniments (gf)		
LAMB SHOULDER parsnip puree smoked pomegranate glaze sage hazelnuts (gf)		
MARKET FISH romesco charred cos herb pistu spiced almond (gf)		
STEAK FRITES crispy crushed pink eye potatoes bearnaise butter (gf)		
MR. BROWN & TOWNS MUSHROOMS butter roasted parmesan polenta lemon and saffron zucchini (vg – gf)		
CRISPY CRUSHED POTATOES soft herbs saffron aioli (gf, vg*)		12
YORKTOWN GREENS almonds raspberry vinaigrette (vg- gf)	12	
ROASTED BABY CARROTS yoghurt dukka brittle (vg- gf)		12
STRAWBERRIES & CREAM sparkling strawberry jelly strawberry sorbet jasmine cream (gf)		
POACHED RHUBARB raspberry and rose cardamom panna cotta palmier crisp (gf*)		
MILK CHOCOLATE TRUFFLE hazelnut crumb vanilla mascarpone dark chocolate butter (gf)		

2 Courses - \$65

3 Courses - \$79

Surcharge 10% Saturday/15% Sunday