

CHEF'S TABLE

5:00pm - 8:30pm

Tuesday - Saturday

ORGANIC SOURDOUGH

Served warm with hummus, dukkah and olive oil

ARANCINI

Saffron and three cheese arancini, tomato sugo, fresh parmesan and green leaves

BRAISED LAMB SHANK

Slow cooked Tasmanian lamb shank braised with red wine, rosemary and garlic,
served with creamy mash and sautéed broccolini

CAULIFLOWER CHEESE

Roasted cauliflower gratin with béchamel and roasted hazelnut

STICKY DATE PUDDING

Served warm with butterscotch sauce, vanilla bean ice cream and toffee

\$38 per head

minimum 2 diners

*vegetarian options available