



## CHEF'S TABLE

5:00pm – 8:30pm

Tuesday - Saturday

### House baked bread

dukkah + extra virgin olive oil (VGN)



Josef Chromy

Sparkling Cuvée

NV, Relbia TAS

---

### Saffron arancini

tomato sugo + green leaves + parmesan



Milton

Pinot Gris

2016, East Coast TAS

---

### Pork belly

quince puree

### Slow cooked lamb ragù

tomato, red wine, rosemary + handmade potato gnocchi



Chapel Hill

GSM

2016, McClaren Vale

---

### Green beans

almonds + lemon

### Apple + rhubarb crumble

vanilla ice cream (v)

**set menu - \$39 per head**  
**\$68 with matched wine**  
**minimum 2 people**

\*vegetarian options available