

CHEF'S TABLE

Rosemary bread

olive oil + dukkah (GF option)

Pumpkin arancini

basil pesto + green leaves (V)

Five spiced calamari *

Asian noodle salad + chilli and lime dressing (GF + DF option)



Stefano Lubiana

Brut Reserve

NV, Granton TAS

Market fish *

herb and parmesan crumb, caponata + lemon and dill aioli (GF)

Greens

broccoli, beans, lemon, honey + slivered almonds (VGN option + GF + DF)



Milton

Pinot Gris

2016, East Coast TAS

Turkish delight panna cotta

pistachio praline + fairy floss



Domaine Pegeade

Muscat

Rhone, France

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

*Vegetarian Options Available