



## DINNER

### TO START

House marinated Ridge Estate olives / harissa	12
Salt cod & roasted red pepper croquettes / taramasalata, pickled cucumber	17
Chicken liver parfait / house quince paste, brioche croutons	16
Beetroot & cashew fetta falafels / tahini, pomegranate molasses	17 (V,GF)
Salt & pepper quail / poached tamarillo, pumpkin	22
Wildgrain grazing board / charcuterie, terrine, local & international cheeses, house made condiments, marinated olives, breads & crackers	49
Plant based grazing board / cultured cashew cheeses, charred & marinated vegetables, spiced olives, house pickles & condiments, breads & crackers	45 (V)

### MAIN PLATES

Murray cod / chestnut veloute, fermented celeriac, mussels	36
Housemade potato gnocchi / forest mushrooms, fresh black truffle	29 (V)
Hot smoked salmon & prawn rotolo / fresh peas, zucchini flower, prawn broth	37
John Dee platinum black Wagyu (Mb6+) rump / potato gratin, onion rings, black garlic	40
Aged duck breast / parsnip, beetroot, Swiss chard	35
Crispy skin pork belly / cauliflower, quince, scallop crackers	35

### MAINS TO SHARE (2 PEOPLE)

House smoked sticky beef short rib / pickled wild mushrooms, bearnaise sauce	60
Slow-cooked lamb shoulder / green sauce, tahini cauliflower, pomegranate	58

### SIDES

Pear & witlof salad / blue cheese, walnuts, celery	11
Crispy brussel sprouts / honey mustard, horseradish	10
Broccolini / maffra cheddar, toasted almonds	10
Hand-cut chips / black garlic aioli	10
Roasted baby carrots / yoghurt, chestnut	10

### DESSERT

Pink Lady apple & cassia bark tart tatin / walnuts, vanilla bean ice-cream	17
Baked treacle / medjool dates, mandarin, cultured creme fraiche	17
Dark chocolate frozen mousse cake / toasted hazelnut cream, black truffle	17
Crumbed Comte / spiced quince, Bosch pear, red wine syrup	17

public holiday surcharge of 15% applies

Please let your waiter know if you have any allergies or intolerances as we cannot list every ingredient

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