

## menu

bread and pepita butter (pp)	5 <sup>00</sup>
quinoa and walnut falafel, herb tahini, pickle and house hot sauce (pp)	12 <sup>00</sup>
house pickles, preserves, woodfired tempeh	26 <sup>00</sup>
housemade fresh curd, living earth farm delicata squash agro dolce	22 <sup>00</sup>
woodfired beetroot, chargrilled radicchio, walnut tarator and roasted yeast butter	25 <sup>00</sup>
ruffle farm grilled mushrooms, confit garlic, yolk, mushroom garum	26 <sup>00</sup>
roasted autumn squash, pasilla pepper sauce, coriander, lime	33 <sup>00</sup>
durum casarecce pasta, mushroom bolognese, ricotta salata	34 <sup>00</sup>
brussels sprout and potato pierogi, sour cream, crispy leaves, pickled mustard seed	34 <sup>00</sup>
purple congo potato gnocchi, fioretto, lemon, lentil miso	36 <sup>00</sup>
grated beetroot, sauerkraut, pomegranate, labneh	22 <sup>00</sup>
ramarro farm mixed lettuce salad, fennel, caper and parmesan	21 <sup>00</sup>

## dessert

affogato with honeycomb ice cream, brookies mac liqueur	20 <sup>00</sup>
passionfruit, dark chocolate and cacao nib sorbet	21 <sup>00</sup>
queen garnet plum trifle, sweet corn custard and popcorn meringue	22 <sup>00</sup>

please note: sunday surcharge of 10% applied to final bill. 15% applied on public holidays  
10% service fee applied to final bill for groups of 8 or more