



Lunch 110 | With Beverages 170

Sourdough bread, cultured butter

Heirloom tomatoes, charred peach, olive, shiso, buttermilk

Garden cucumbers, padron peppers, jersey milk feta, macadamia

Our Charcuterie, carrot and dill pickles

2016 Blanc de Blancs & 2018 Meunier Rose

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Murry cod, fingerlime, garden chillies, daikon pods

2014 Vineyard Series Lusatia Park Chardonnay

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Charred rainbow trout, miso, smoked trout soy, onion weed and sesame

2019 Willowlake Chardonnay

Dry aged pork, sugarloaf cabbage, apple, whey, blackberries

2021 Meunier

Yeringberg lamb, hot house eggplant, harissa, garlic and beurre noisette sauce

2019 Willowlake Pinot Noir

SERVED WITH

Duck fat potatoes, patch zucchinis, 5 month old alpine style cheese

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Bitter chocolate, chocolate mint, blackberries, hemp and buckwheat

2018 864 Cabernet Sauvignon

8 month old cabernet marc tomme, homemade condiments, house crackers \$18pp

We take every care when catering for allergens. Within our kitchen we handle nuts, seafood, shellfish, wheat flour, eggs and dairy products. Guest's requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.