

SMALL TOWN FOOD + WINE LUNCH MENU

our sourdough, cultured pollen butter	2pp
rocky point oyster, turnip + ginger dressing	4.50
lobster roll, mayo, fine herbs	14
yorkshire pudding, sea urchin, egg yolk sauce, horseradish	5
raw fish, almond koji, cucumber, citrus dressing, togarashi	24
prawn, scallop + chicken skin dumplings, white soy, chili	25
confit tomato, cherries, sheeps curd, fried bread, za'ata	20
sour dough picci pasta, corn, kale, manchego, pepper, sorrel	34
pork cutlet, stone fruit, mustard leaf, hazelnut	40
glacier 51 toothfish, zucchini, tomato, mussels, proscuitto	40
leaves, pickled grapes, pecorino	13
coconut meringue, mango, palm sugar cream, lime	18
passionfruit sorbet, smoked pineapple, peanut+chilli praline	16
cheese + fruit	18

SMALL TOWN FOOD + WINE

PRIX FIXE MENU

80pp

add a little extra:

lobster roll, mayo, fine herbs	14
rocky point oyster, turnip + ginger dressing	4.50
yorkshire pudding, sea urchin, egg yolk sauce, horseradish	5

our sourdough, pollen butter

choice of:

raw fish, almond koji, cucumber, citrus dressing, togarashi

prawn, scallop + chicken skin dumplings, white soy, chili

confit tomato, pickled cherries, sheeps curd, fried bread, za'atar

choice of:

sour dough picci pasta, corn, kale, manchego, pepper, sorrel

pork cutlet, stone fruit, mustard leaf, hazelnut

glacier 51 toothfish, zucchini, tomato, mussels, proscuitto

leaves, pickled grapes, pecorino

choice of:

coconut meringue, mango, palm sugar cream, lime

passionfruit sorbet, smoked pineapple, peanut + chilli praline

cheese + fruit