

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
yellow fin tuna, peas, egg, horseradish, jamon dressing	24
prawn, scallop + chicken skin dumplings, white soy, chili	25
fried kefalotyri cheese, figs, fresh pistachio, walnut, honey	20
slow roasted cauliflower, green goddess, sugarloaf, nuts	34
roasted chicken, black pudding, chestnut, beets, mandarin spice	40
bonito, cuttlefish, spiced carrot, lime pickle	40
leaves, capers, chives, smoked buttermilk dressing, parmesan	13
fried custard, quince, dulce de leche, parsnip, almond	18
yuzu sorbet, plum, sake, rice custard	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

our sourdough, pollen butter

choice of:

yellow fin tuna, peas, egg, horseradish, jamon dressing
prawn, scallop + chicken skin dumplings, white soy, chili
fried kefalotyri cheese, figs, fresh pistachio, walnut, honey

choice of:

slow roasted cauliflower, green goddess, sugarloaf, macadamia
roasted chicken, black pudding, chestnut, beets, mandarin spice
bonito, cuttlefish, spiced carrot, lime pickle, curry leaf
350g dry aged striploin, mushrooms, pickled garlic 25

leaves, capers, chives, smoked buttermilk dressing, parmesan

choice of:

fried custard, quince, dulce de leche, parsnip, almond
yuzu sorbet, plum, sake, rice custard
cheese + fruit