

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

sharing

SMALL PLATES

SOURDOUGH LOAF & AMPERSAND BUTTER VGO 6

WHIPPED FETA, CRISPY CHILLI, HOT HONEY DRESSING V 8

CITRUS-CURED STONE BASS, SWEET POTATO & ANCHO CHILLI 14 HEIRLOOM TOMATO SALAD, MOZZARELLA, BLACK OLIVE & BASIL 9

CRISPY PORK BELLY & SPICED PLUM KETCHUP 9

CAESAR SALAD 9

add a grilled free-range chicken breast 9

## MAIN PLATES

two

28-DAY DRY-AGED TOMAHAWK, KIMCHI SLAW, PEPPERCORN SAUCE & CHIPS 90

please allow 45 minutes

80Z SIRLOIN: 28-DAY AGED NATIVE BEEF, KIMCHI SLAW, PEPPERCORN SAUCE & CHIPS 38

LEMON-MARINATED SPATCHCOCK POUSSIN, KIMCHI SLAW, PAPRIKA DIP & SWEET POTATO FRIES **26** 

YELLOWFIN TUNA STEAK, KIMCHI SLAW, CHIMICHURRI & SWEET POTATO FRIES 36

BEETROOT HOME-CURED CELERIAC STEAK, MISO GLAZE, POTATO ROSTI VGO 18

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM, CHILLI RELISH & CHIPS 22

BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI RELISH & SWEET POTATO FRIES VGO 22

CLUB SANDWICH, GRILLED CHICKEN, EGG, LETTUCE, TOMATOES & BACON JAM 14

CRAYFISH & MARIE ROSE CLUB SANDWICH BACON, AVOCADO & LETTUCE 16

## SIDE PLATES 5

SEASONAL VEGETABLES V
ALLOTMENT SALAD V
CREAMED POTATOES V

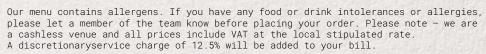
TRIPLE-COOKED CHIPS VG
SWEET POTATO FRIES & PAPRIKA DIP V

## **PUDDING PLATES**

CONFIT PINEAPPLE & COCONUT
RUM SORBET VG 10
CHOCOLATE MOUSSE, BANANA,
CARAMEL & HAZELNUTS 12
PISTACHIO SOUFFLÉ, CHERRY SORBET 12

PEACH & EARL GREY PAVLOVA 10
ENGLISH BERRY & YOGHURT MILLE-FEUILLE 10
CHEESE SELECTION 16









## THE GALLERY