

Homemade sourdough, butter	4.5/pp
Oyster, pickle radish granita	5 ea
Smoke ham croquette, oregano aioli	7 ea
Beef tartare, egg yolk, parmesan cracker	21
Stuffed zucchini flower, ricotta	24
Beetroot salmon, grape, fennel, pink peppercorn, kumquat	25
Octopus, smoke carrot, fermented plum, chermoula	28
Market fish, tomato dagga, tarragon	48
Duck breast, herb farro, rhubarb, honey	49
Lamb rump, sumac yoghurt, smoke leek, jus	45
Cheese ravioli, hazelnut, sage	35
Cavatelli, beef cheek, chestnut, shallot	40
Gnocchetti, pork and fennel sausage, tomato	38
Apple, cucumber, frisee, roasted yeast dressing	13
Salt baked potato, agliata	14
Asparagus, bozner, chive	14
Dacquoise, chocolate, almond flake	20
Passionfruit panna cotta, macadamia crumb	18
Tiramisu	19
Cheese, crackers, fig – one / two / three	14 / 26 / 35
Charcuterie, onion marmalade, artichoke, focaccia	30
Let the chef decide with the Feed me menu (3 course)	85/pp

*Please let our staff know if you have any allergy