

danny's bread, isigny ste mère butter	7
house marinated local olives	7
fresh natural oysters, sumac mignonette (ea)	4
steamed oysters, 'sesame soy glaze', pickled carrot, daikon (3)	21
chicken liver parfait, house pickles, danny's bread	17
ham and chicken terrine, pickled fennel slaw, danny's bread	17
casa motta burrata, pine nut, basil, zucchini, tomato salad	23
pumpkin agnolotti, sage spiced pumpkin veloute, walnut salsa	22 38
venison tartare, beetroot crisp, egg yolk gel, harissa, preserved lime	23
miso cured pork, cucumber kimchi, pickled nashi pear, wakame aioli	25
kingfish crudo, salted blackberry vinegar, chive and ginger oil, kefir milk	25
octopus, macadamia muhaummara, green olive, pomegranate	25
organic chicken, jerusalem artichokes, hazelnut, smoked celeriac, lemon, caper	37
milly hill lamb cutlets, black garlic, pea, feta, pickled radish	41
duck breast, confit shiitake mushroom, quince, smoked curd, grains	41
free range suckling pig, apple, potato foam, black lime ash	39
wagyu rump cap, sweet and sour onions, turnip, mushroom, horseradish, parsnip cream	39
cape grim 'forty hour' short rib, confit carrot, cashew aioli	39
market fish, red pepper sauce, saffron mussels, sherry glazed beetroot, nigella	37
to share: confit lamb oyster blade, cauliflower, pomegranate, herb salad	80
seasonal mixed leaf salad with house vinaigrette	12
roast cauliflower, pickled walnuts, herb pesto	14
pumpkin, golden raisin zaatar, pine nut dressing	14
green beans, mustard, tarragon dressing	12
house fries	9
DESSERT	
apple caramel cake, pistachio ice cream	16
hazelnut, caramel and sesame mousse cake, malt curd, banana ice cream	16
coffee and dark chocolate ganache, fig, macadamia, cherry sorbet	17
strawberry, rhubarb and rosewater cheesecake, raspberry sorbet	17
petits fours	15
madeleine, caramelia ganache ~ one per serve (allow 15 mins)	3
baked choc-chip cookies ~ three per serve (allow 10 mins)	6
cheese and accompaniments one two three four	16 21 26 31