

a la carte dinner — monday, wednesday + thursday

-
iggy's bread, alto olive oil 4-

-
lemon myrtle alto olives 6-

-
saltbush grissini, eggplant puree 6-

-
pumpkin tostada, carrot, wattleseed 10-

-
potato churros, salt + vinegar 8-

-
paperbark mushroom + macadamia 8-

-
flatbread, hummus, lemon myrtle pickle 16-

-
oyster mushroom, cabbage cream

-
smoked leek, potato, horseradish, finger lime 18-

-
artichoke, lentil, burnt pear, broad bean leaves 18-

-
hazelnut paté, roasted beetroot, salted rhubarb 18-

-
roasted cauliflower, radicchio, broad bean shoots 24-

-
carrot, lemon aspen, olive, endive 22-

-
mushroom, pepperberry, gnocchi 26-

-
butternut pumpkin, macadamia cream, kale 26-

-
roasted banana, chocolate, miso, peanut 16-

-
rhubarb, lemon myrtle mousse, berries 16-

-
lemonade sorbet, fennel, almond 16-

sample kitchen menu — monday, wednesday to saturday

\$75pp

-
saltbush grissini, eggplant puree

-
pumpkin tostada, carrot, wattleseed

-
iggy's bread + alto olive oil

-
lemon myrtle consommé

-
paperbark mushroom, finger lime

-
smoked celeriac, persimmon

-
roasted cauliflower, radicchio

-
carrot, lemon aspen, endive

-
parsnip, pumpkin seeds

-
lemon myrtle rhubarb mousse, eucalyptus sorbet, berries