

Spring in seed dining

2 course 59 / 3 course 72

Our whole wheat ciabatta, cultured Jersey butter, smoked Murray pink salt, served with our compliments

Entree

Sugar cured kingfish, smoked buttermilk, charred cucumber, dill, lime

Sorrel linguini, creamed broad beans, flowering zucchini, pine nuts, reggiano

Steamed asparagus, cured duck yolk, truffled pecorino custard, hazelnut

Hand rolled potato gnocchi, garden peas, white pea & jamon

Main

Roasted market fish, young leeks, spring onion, shellfish & saffron butter

Wood grilled Angus rump cap, Little Bunyip mushrooms, charred cauliflower, black garlic

Coal roasted duck, fennel cooked in liquorice, orange, celeriac, celery leaf

Remarkable Meat Co Clare lamb saddle cooked in olive oil, spring greens, sheep's curd

On the side – serves two

Spring leaves, our Riesling verjuice dressing 8

Wood grilled pumpkin, house jersey yogurt, smoked honey 10

Grains, seeds, nuts & shoots 12

**Optional cheese course from our ripest selection. 14 per piece*

To finish

Bruleed lemon chiboust, lemon thyme mascarpone

Soft dark chocolate, roasted white chocolate, rye, malt ice cream

'Walter's Garden' Strawberry's, rose, lavender & cream