

DINNER

GF Gluten Free | **GFA** Gluten Free Alternative | **DF** Dairy Free | **DFA** Dairy Free Alternative
V Vegetarian | **VA** Vegetarian Alternative | **Ve** Vegan | **VeA** Vegan Alternative | **N** Nuts | **S** sesame

ENTRÉES

SOUP | 22 **GFA**
served with toasted ciabatta

BRUSCHETTA | 24 **GFA|DFA**
Riverstone cherry tomatoes, ricotta, basil
& herb oil

SEARED SQUID | 24 **GF|DF**
Asian greens, nam jim, crispy shallots

HOT SMOKED SALMON | 25 **GF|DFA**
new potatoes, salad greens
& crème fraiche

PORK & HERB RILLETTE | 24 **GFA|DF**
toasted ciabatta, cornichons
& salad greens

MAINS

ROAST AUTUMN VEGETABLES | 40 **GF|Ve**
zucchini baba ghanoush, hummus,
wilted greens & herb oil

PAN-FRIED FISH | 48 **GF|DFA**
sauteed potatoes, wilted greens,
burnt butter, sage & capers

ORGANIC CHICKEN | 48 **GF|N**
cauliflower puree, roast baby carrots
& almond al'agresto

VENISON MASSAMAN CURRY | 48 **GF|DF|N**
roast cauliflower, Asian salad greens
& roast peanuts

SIDES

CHIPS hand-cut agria potatoes with aioli | 14 **GF|DF|V|VeA**

ZUCCHINI FRITTI with fresh lemon | 16 **DF|V**

SHAVED CABBAGE SALAD with parmesan, roast hazelnuts & balsamic 15 **GF|V|N|DFA|VeA**

RED SALAD with pickled red cabbage, beetroot, roast almonds & currants 15 **GF|Ve|N**

DESSERTS

APPLE FRITTERS | 18 **v**
cinnamon ice cream

PEAR TARTE TATIN | 18 **v**
salted caramel sauce
& vanilla bean ice cream

BLACKCURRANT SOUFFLÉ | 18 **GFA|V|N**
zabaglione ice cream, almond bread

AFFOGATO | 18 **GF**
vanilla bean ice cream, Lustau

Pedro Ximénez sherry

TRUST THE CHEF | 15
4 scoops of homemade ice cream

CHEESE | 1 person 18 | to share 24
3 cheeses, quince paste, oat biscuits