

April Short Tasting Menu



Table Snacks and Bread

Grilled South Coast Mackerel,

rhubarb, young almonds, fermented chili

'Rag and Bone' Riesling , Smalltown Vineyards, Eden Valley, South Australia

Pot Roast Boned Quail,

confit leg 'bon-bon', yogurt, padron pepper

Les Pivoines, Maison Boutinot, Beaujolais Villages, France

Roast Pork Loin,

barbequed belly, green olives, marinated feta

Côtes-du-Rhone Premier Terroir, Chateau Beauchene, Orange, Southern Rhône

or

Roast Monkfish Tail,

mussels, creamed leek, butter braised ratte potato

Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain

Époisses,

pickles, saucisson, crouton

Roast Banana Soufflé,

dark chocolate sorbet

Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary

48 pp

40 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 – 1.30 & dinner 6.30 – 8.30 | Wednesday – Friday**