

# AUTUMN MENU *Sample Menu*

ninos prosciutto, comté, mushrooms a la grecque, rocket, foccacia

whipped mascarpone, local honey, aleppo pepper, fried oregano and garlic, foccacia

citrus cured ocean trout, creme fraiche, horseradish, cucumber, lime

chargrilled occy, chipotle, bitter greens, whipped white bean

mafaldine, fried broccoli, anchovy butter, sweet onions, pine nuts, herbs

spaghetti, ragu of tomato, beef rib, rosemary, pecorino

steamed goolwa pippies, spatzle, fermented chilli, herbs, garlic, white wine

long macaroni, caccaitore sausage, cherry tomatoes, tuscan cabbage, capers

add ortiz anchovies

chermoula baked coorong mullet, pearl cous cous salad, hazelnuts, currants, carrots

grilled 400g porterhouse, jus de roti, red harissa

chargrilled clare valley chicken, salsa verde, mustard oil

autumn salad of iceberg, pickled zucchini, goat curd, clementine

fried potatoes, rosemary and garlic

semifreddo of pistachio and pink peppercorn, roasted strawberries

white chocolate mascarpone, coconut sorbet, lime

gorgonzola picante, honey figs, crispy fig and fennel bread

\* please let us know of any dietary requirements before ordering

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