

desserts

toffee cake, granny smith puree, salted walnut chutney,
almond ice cream 15

chocolate and chilli semifreddo, tonka bean & frangelico
crème anglaise, caramelized hazelnuts 15

dessert of the day – we'll let you know

petit fours

chocolate truffle 2
salted toffee 2
today's sorbet 5

tea & coffee

english breakfast, earl grey 4

libertine blends

lightning green - green & ginko biloba 4
kapow - kawakawa, lemongrass, cardamom & chilli 4
runaway rose - elderflower, rose, lavender & vanilla 4
minty ohm - manuka, lemon balm mint & rosemary 4

espresso coffee by rich coffee roasters 4.5

HUNGRY ?

2 courses for \$35

3 courses for \$45

*\$10 surcharge for the beef shoulder tender

NOT APPLICABLE WITH OTHER DISCOUNTS OR SPECIAL OFFERS

to start

green olives	3
adam & eve's sourdough bread and butter	4
tomato, apple and rosemary minestrone soup	6

smalls

cauliflower & parmesan custard, beetroot chutney, walnut sourdough	14
confit chicken leg rilette, sumac foam, crispy leek	15
smoked hoki croquettes, parsnip puree, shredded cabbage, green walnuts	16
chestnut & celeriac ravioli, whipped parmesan cream	15/25
crispy corned beef, sauerkraut, béchamel, crispy shallot	16

biggs

seared squid, black pudding, gourmet potatoes, cauliflower puree, granny smith apple, rocket	26
silverbeet & cashew cheese parcel, broccoli, cauliflower, puffed black rice, pumpkin puree	25
slow cooked pork jowl, hot & sour broth, vermicelli	28
monkfish, celeriac curry, spiced potato & spinach dumplings, coriander	26
beef shoulder tender, almond cream, jerusalem artichokes, shiitake ketchup, kale	35

sides

smoked potato mash	8
sauerkraut, granola	8
greens, herbed butter	8
rocket, parmesan, almonds, sherry vinegar	8