
Graduation Lunch

Start

Bread & Olives (v)

Main

Master stock braised pork belly
kimchi paste and Asian slaw (gf, df)

Pressed lamb
fried polenta, caponata and romesco (gf)

Pesto chicken
grilled cos, bacon jam, cured egg yolk,
pangrattato, anchovy dressing

Lemon pepper and sea salt squid
house made tartare, roast potato, tendril,
preserved lemon, tomato, pickled cucumber (df, gf, nf)

Risotto
Pumpkin, peas, herbs, cauliflower
toasted bread (vegan, df)

Dessert

Daily Special