

Small Dishes

F & F tasting plate for two people	28
Baked Harvey bay scallops with basil mayonnaise gratin and tomato coulis	18
Saganaki, panfried kefalograviera cheese with carrot and cardamom jam	16
Pan braised calamari with capers, parsley and lemon	16
Crispy quail with fragrant sea salt	18
Shaved, poached ox tongue with pickled shitake and oyster mushrooms, and mustard fruits	16

Main Courses

Beetroot risotto with taleggio cream and parmesan crisp	28
Pan roasted duck breast with beetroot carpaccio and confit rhubarb and walnut crumble	36
Spice crusted, roasted lamb rack with parsnip puree, poached quince and chestnut salad	37
Pan seared 'Tuki' trout fillets with caramelised celeriac and fennel, lemon butter sauce and cured trout roe	36
Char-grilled, house aged sirloin with confit potato, bagnet verd and spinach puree	38

Side Dishes

Sautéed broccoflower with currants and almonds	9
Crushed and fried chat potatoes with rosemary and garlic	9
Beetroot and orange salad	9
Pear and radicchio salad	9

Desserts

Doughnuts with lemon and vanilla syrup and vanilla gelati	16
White chocolate fondant pudding with sour cherry sauce and vanilla gelati	16
Apple and date pithivier with apple gelati	16
Tangelo curd tart with Italian meringue and chocolate gelati	16
Affogato; vanilla gelati and espresso with liquor	15
House made gelati trio	13
Cheese Plate: 100gm Brillat Savarin with lavosh and fruit (Traditional aged French Brie)	18