



### Seasonal Chef's Menu \$75pp

Don't feel like choosing? Let us take care of it with 5 chef-selected courses designed to be shared, highlighting our favorites & the freshest local produce (minimum 2 people).

#### SHARING PLATES

Whipped Mortadella on Toast (GFO)	5pp
Zucchini Fritti, Aioli	9.50
Flash Fried Greens, Hazelnut Pesto, Ewe's Curd, Cashew Milk (V)(GF)(DFO)	20
Smoked Salmon, Kipfler Potatoes, Broccolini, Sour Cream (DF)(GF)	22
Corvo's Meat Balls, Tomato Sugo, Parmesan, Grilled Bread (cont. nuts)	22
Parmesan Gnocchi, Chicken Stock, Black Pepper, Olive Oil	18/36
Confit Duck Leg, Pickled Walnut, Winter Cabbage, Garlic	44
Cauliflower 'Schnitzel', Pickled Walnuts, Cashew, Lime (V)(DFO)(GFO)	30
Hand Cut Chips, Aioli	12
Green Leaf Salad, Vinaigrette, Shallots, Fresh Herbs (V)(GF)DF)	12

Please let our staff know of any allergies and/or dietary requirements. 1.1% surcharge on all card payments.