



## - AFTERNOON -

Warm breads / porcini + truffle butter 14.0

Warm olives / rosemary / citrus / aromatics 12.0

Beetroot tartare / horse radish panna cotta / pickled golden beetroots / seeded rye 19.5

Seared halloumi / watermelon / pomegranate molasses / mint 19.5

Duck liver pate / golden raisin puree / Cromwell cherries / poached rhubarb / cherry pepper paper / crostinis 21.5

Butterflied prawns / garlic + ginger / ink mayo / prawn tuile / toasted buckwheat 23.5

Ceviche / coconut, lemongrass + kaffir lime / coriander / crisp coconut / cos leaves 21.5

### ARTISAN PLATTER

Gibbston Balfour Pecorino – sheep's milk / Whitestone probiotic Camembert / Whitestone Windsor Blue / citrus + thyme olives / house made lavosh / house pickles / crostinis / fresh fruit / quince paste / toasted nuts 53.5

add charcuterie 20.5