



**two courses \$45 three courses \$55 includes tea or coffee**

entree

SALT COD FRITTERS, HEIRLOOM TOMATO, BUFFALO CURD,  
DILL, LEMON

FARRO SALAD, RAINBOW CHARD, CELERY, GOLDEN RAISINS,  
TOASTED PISTACHIOS, FETA, LEMON, MINT

main

PAN ROASTED FREE RANGE CHICKEN BREAST, PARMESAN POLENTA,  
FENNEL, ORANGE, GREEN PEPPERCORN VINAIGRETTE

SLOW BAKED LAMB SHOULDER, WARM SKORDALIA, SMOKED TOMATO,  
OLIVE TAPENADE, SPRING GREENS

ROASTED PERUVIAN SWEET POTATO, QUINOA, GRILLED CORN, LIME,  
ACTIVATED CHARCOAL YOGHURT

dessert

BAKED CUSTARD, CARAMELISED LOCAL HONEY, POACHED RHUBARB,  
NUTTY FILO