

SET MENU

\$40 main or pizza + salad + chips

\$60 entree + main + salad + chips

\$60 main + dessert + salad + chips

\$75 entree + main + salad + chips + dessert + tea + coffee

ENTREE

Our Sourdough focaccia:

Whipped chickpea & crudité vegetables (vg)

Prosciutto di Parma, melon & fermented honey

CHOICE MAIN

your choice of the following on the day:

Wild greens & ricotta pie, native herb sauce (v)

Mafaldine pasta, prawns, tomato, chilli & basil

Chicken & freekeh salad, pickled barberries, labneh

Grilled cod, calcots, spring onion, haricot beans & romesco (gf)

Steak au Poivre; flank steak (300g), pepper sauce, onion & watercress (gf)

PIZZA

your choice of the following on the day:

Cacio E Pepe - garlic butter, Fior di latte, pepper, pecorino (v)

Margherita - basil, mozzarella, tomato base (v)

Zucchine - heirloom zucchini, Stracciatella, rocket & goats cheddar (v)

Salsicca - pork sausage, swiss chard & taleggio cheese

Gambero diavolo - prawn, fermented peppers, shallots & lemon

SALAD & CHIPS

Somerset Farm garden leaves salad, tomato, shallot & caper dressing (gf)

Fries with aioli (v)

DESSERT

your choice of the following on the day:

Tiramisu, dark chocolate, coffee & wattle seed (v, n)

Pavlova, passionfruit & mango

Neapolitan ice cream & sorbet; honey & sourdough, dark chocolate, Native plum

sorbet

ADDITIONS

Appellation rock oysters, natural, native hot sauce **5.0 ea**

Our cheese selection, accompaniments and rye crackers **28.0**

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*Menus are subject to change.
All menus must be pre-ordered and
pre-paid prior to your booking.
Conditions apply.*

Dietary Requirements

(v) vegetarian
(gf) gluten friendly
(vg) vegan
(n) contains nuts

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.