

Gluten Free Spring Menu

For The Table

Gluten Free Bread, Netherend Farm Salted Butter | 6 | V

Gluten Free Bread, Olive Oil & Balsamic Vinegar | 6 | Vg

Gordal Olives | 5 | Vg

Small Plates

Chicken Thigh Skewer, Hawaiian Shoyu, Jalepeño Relish, Spring Onion, Pickled Ginger | 9

Pork Belly, Tonkatsu Sauce, Black Garlic Aioli, Sesame | 9

Hay Baked Beetroot Carpaccio, Horseradish Crème, Mustard Leaf, Apple | 8 | Vg

Large Plates

Maize Fed Chicken Supreme, Calabrian Chilli Butter Sauce, Nduja Boudin,
Purple Sprouting Broccoli, Herb & Shallot Vinaigrette | 25

Lamb Rump, Broad Bean, Pea & Mint Fricassee, Salsa Verde, Potato Rostis,
Lamb Jus | 31 (Swap Gnudi For Potato Rostis)

Market Steak | MP | Please Ask Your Server

Short Rib Presse, Miso Glaze, Hispi, Furikake, Potato Rosti, Black Garlic Aioli | 36

Market Fish, Sustainably Caught Fresh Fish | MP | Please Ask Your Server

Charred Hispi, Tahini Dressing, Harissa Soy Mince, Pomegranate, Sumac | 18

Sides

House Fries, Maple & Bacon Mayo, Paprika Salt | 5

Potato Rostis, Sour Cream Salt, Calabrian Chilli Aioli | 6 | V

Heritage Beetroot, Whipped Goats Curd, Hazelnut, Sherry Reduction, Mizuna | 6 | V

Sautéed Seasonal Vegetables, Salsa Roja, Toasted Pepitas | 5 | Vg

Desserts

Gelato V, Sorbets Vg | 2.5 Per Scoop | Please Ask your Server

v | Vegetarian vg | Vegan