



Dinner Menu

Maldon oyster <i>Lambrusco mignonette (gf)</i>	4.5 each or six for 24
Hispi cabbage and bagna cauda <i>pumpkin seed, chives</i>	9
Vitello tonnato <i>veal silverside, fine beans, fermented plum and purslane (gf)</i>	14
Baked tomino on toasted sourdough <i>mix mushroom chutney, crispy speck</i>	12
Seared lamb raviolo <i>watercress and umeboshi sauce</i>	12
Beetroot salad <i>fromage blanc, puffed quinoa, fermented celery, granny smith (v)</i>	8
Arancini <i>mix mushrooms, beef Bolognese ragù or Arancini wild mushroom (v)</i>	6
Pappardelle veal ragù <i>slow-cooked veal ragù, autumn truffle</i>	18
Tortelloni spinach <i>tomato sauce, extra virgin olive oil and marjoram (vg)</i>	16
Tagliolini Alba white truffle <i>parmigiano 36 month</i>	42
Beef Tagliata <i>Onglet steak, rocket and roasted shallot (gf)</i>	20
South Coast monkfish <i>king oyster mushroom, carrot pure (gf)</i>	22
Mixed leaves seasonal salad <i>house dressing (vg) (gf)</i>	6
Triple-cooked potato wedges <i>(vg)</i>	6
Hispi cabbage <i>garlic, oil, chili and lemon dressing (vg)</i>	7