

## smaller

<b>stracciatella</b>	18
<i>white carrots   hazelnut   orange vinaigrette (V/GF)</i>	
<b>beef tartare</b>	24
<i>classic garnishes   anchovy   pommes gaufrettes (GF/ DF)</i>	
<b>berkshire pork &amp; pistachio terrine</b>	19
<i>pickled walnut   mustard   toasted sourdough</i>	
<b>sashimi &amp; tartare of hiramasa kingfish</b>	28
<i>pickled ginger &amp; shallot   goats milk dressing</i>	
<b>chicken liver parfait</b>	18
<i>pickled onions   apple cider gelee   toasted brioche</i>	
<b>sugarloaf cabbage</b>	17
<i>truffle pecorino   goats curd   ligurian olives</i>	

## side order

<b>market salad</b> <i>vinaigrette</i>	7
<b>fries</b> <i>aioli</i>	9
<b>green beans</b> <i>shallot dressing   olive crumb</i>	12

**please notify your server of any dietary requests**  
**we are pleased to offer a range of vegetarian and vegan dishes**

## larger

<b>market fish</b>	38
<i>squid ink risoni   shellfish emulsion   corn puree</i>	
<b>presse of confit duck</b>	38
<i>boudin noir   swede   rhubarb   baby turnips</i>	
<b>berkshire pork chop</b>	39
<i>jerusalem artichokes   burnt apple   barley miso puree</i>	
<b>lyndall farm lamb</b>	42
<i>basil puree   dressed rib meat   freekeh salsa</i>	
<b>tasmanian veal</b>	37
<i>sweet onion   gruyere   polenta   cipollini</i>	

## sweeter

<b>pear vacherin</b>	16
<i>verbena sorbet   vanilla   wood sorrel   puffed rice (V/GF)</i>	
<b>brulee</b>	16
<i>px sabayon   passionfruit ice cream   dark caramel   milk crumb (V)</i>	
<b>local cheeses</b>	16/22
<b><i>two options: 60g of one cheese/60g of two cheeses</i></b>	
<i>local honeycomb   carrot jam   lavosh crackers</i>	

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