

Chef's Selection Menu

Rosemary focaccia

Gnocco fritto,
sundried tomato & olive salsa, cheddar

Arancini,
taleggio, mint, Reggiano

Marinated mussel,
brioche toast, tuna sauce, fennel

Cured trout,
gin qukes, tabasco tartar, caviar, finger lime

Cavatelli,
slow cooked lamb, edamame, pecorino, parsley

Marsala glazed spatchcock,
nduja, sweet corn, apricot, thyme sauce

Tiramisu

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We welcome you to share your dietary requirements and allergies to enable us to look after your needs. Payments by credit card incur a 2% merchant service fee. 10% surcharge applies on public holidays.