

PLATES TO SHARE

Plates To Share From Midday – 11pm

Seasonal Oysters

Dozen 68

½ Dozen 35

Choice by the half dozen

Natural W chardonnay vinegar mignonette

Tempura W dill tartare

Grilled W shaved prosciutto & kilpatrick sauce

Glazed Pork Belly 19.5

Sticky verjus glazed pork, burnt apple puree, fennel & walnut slaw, puffed crackling

Seared Hokkaido Scallops 27.5

Steamed edamame bean & leek dumplings, fennel puree, caramelised orange vinaigrette

Ferg Fried Chicken 19.5

Tomato & lime salsa, chicken scratchings, coriander, chipotle aioli

South Coast Blue Cod 24.5

Tempura blue cod, cos lettuce “tacos” pineapple & habanero salsa, green goddess dressing

Madras Lamb Roti 19

Slow cooked lamb shoulder, spiced tomato kasundi, coriander & mint slaw, pickled cucumber, roasted coconut

Sautéed Chilli Pepper Squid 19.5

White bean & basil puree, watercress, squid ink aioli, smoked red pepper oil

Burrata Cheese (V)

Creamy mozzarella, heirloom tomato, tomato & chilli jam, crushed hazelnut, black olive focaccia

Half Burrata 24.5

All Day From Midday – 11pm

Wild Game Orecchiette	32
Southern Alpine Thar cacciatore, stuffed “little ear” pasta, lemon ricotta, Reggiano parmesan, green olive tapenade	
Braised Beef Cheek	33.5
Whipped truffle potato, confit phoenix mushrooms, pearl onion, crispy prosciutto, pinot jus	
South Coast Monkfish	32.5
Seared monkfish, red pepper harissa, shaved courgette, butternut pumpkin puree, pea feathers	
Duck & Ginger Dumplings	19.5
Soy dipping sauce, togarashi lace, hoisin glaze, radish	
Crispy Fried Tofu (VG)	17.5
Heirloom tomato & basil salad, panko & Provençal herb crust, basil pistou	
Prosciutto & Manchego Cheese Croquettes	17.5
Rhubarb & yellow mustard seed chutney	
Cos salad (V)	16.9
Heart of cos lettuce, avocado, ranch dressing, parmesan, fried sourdough	
Autumnal Salad (V)	22.5
Textures of pumpkin & seeds, whipped feta, hazelnuts, pears, seasonal leaves	
Polenta Truffle Fries (V)	11.5
Mushroom ketchup, tomato gel, parmesan	
French Fries (V)	9.5
Tomato ketchup & aioli	

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Cheese selection	40
Cheddar- strawberry & pink pepper relish	
Blue- quince paste	
Camembert- pineapple & mint salsa	
Goat- crushed pistachio, rhubarb chutney	
Crusty bread, lavosh crackers	

Kids Choices

Ricotta pancakes & maple syrup (V) (until Midday)	13.5
Battered Blue cod, French fries, aioli & ketchup	15
Grilled cheese sandwich (V)	11
French fries (V)	9.5
Gelato thick shake Chocolate or Vanilla	8.5

Supper Menu 11pm—2am

Fried Cheese Sandwich (V) Emmental & cheddar cheese, grilled white bread, roasted tomato relish	
Polenta Truffle Fries (V) Mushroom ketchup, tomato gel, parmesan	
French Fries (V) Tomato ketchup & aioli	
Twice Cooked Potato Scratchings (V) Roasted tomato sauce & garlic aioli	