

## Shared Menu \ 120pp

ARANCINI VERDE, scamorza affumicata, whipped tallegio

RAW SNAPPER, citrus, celery, seaweed

WOOD-FIRED FLAT BREAD

STRACCIATELLA

PROSCIUTTO DI PARMA

BEEF CARPACCIO, pickled fennel, caesar mayo,  
charred lettuce, parmigiano reggiano

WOOD-FIRE BAKED LUMACHE ALLA VODKA, nduja

A CHOICE OF

BORROWDALE FARM PORK CHOP, borlotti beans,  
pesto alla genovese, lemon

WHOLE MARKET FISH, puttanesca sauce

WOOD-FIRED BEER-BRINED HALF CHICKEN, hazeldene's farm  
pasture raised, chicken jus, watercress verde, lemon

MIXED LIVING EARTH FARM LEAVES, mustard dressing  
FRIED CRUSHED NEW POTATOES, parmigiano reggiano

TIRAMISU

HONEY PANNA COTTA, strawberry, olive oil, meringue

008 \ CURATED BY HEAD CHEF WILL MOYLE

A surcharge of 1.5% applies for card payments. Please note public holidays incur a 15% surcharge. Sundays incur a 10% surcharge. We endeavour to accomodate dietary requirements and food allergies, however cannot guarantee against traces of allergens.