



**-CHEF'S-
SPECIALS**

Braised Lamb Shoulder \$34

Chickpea, pumpkin, sumac yoghurt, mint, pomegranate

Crisp Skinned Barramundi \$34

Avocado emulsion, steamed kipler, chilli & fennel salad

Potato Gnocchi \$26

Sage beurre noisette, spring pea, speck,
parmigiano reggiano

Warm Snow Pea Salad \$24

Snow peas, pea puree, orange, whipped feta, walnut

Taco Special (3) \$19

12hr lamb leg pickled cabbage, salsa verde

EAT. DRINK & BE MARY...

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