

Take Away Menu from 15th – 29th October

Small

\$18

Brisket Tortilla – slow cooked beef brisket | pickled jalapeno | corn, tomato, olive and coriander salsa | Verde (G/F)

Potato gnocchi | Clear Range truffle sautéed forest mushroom fricassee (V)

Sage caramel | popcorn | chicken breast | pappardelle

Large

\$35

Rosemary roasted three bone Parwan Valley lamb rack | sweet potato fondant | baby beetroot | sugar snaps | lemon and garlic emulsion (G/F)

Byron Bay pork cutlet | roast fennel, kale, onion, brussel sprouts | caramelised apples | cider jus (G/F)

Crispy skin King Reef barramundi fillet | spring onion, cucumber and confit black Russian tomato | sauce Vierge (G/F)

Bang bang cauliflower shawarma | pomegranate | Spanish onion | tomato | lettuce | parsley | burnt eggplant puree | lemon dressing (Vegan)

Vietnamese lemongrass chicken – carrot | cucumber | bean sprouts | chilli | homemade fish sauce

Fromage

\$25

Section 28 Monte Rosso | cows milk | Adelaide Hills, South Australia

Berry's Creek Oak Blue | cows milk | Gippsland, Victoria

Dellendale Appenzelle | cows milk | Denmark, Western Australia

falwasser | lavosh | rosemary pane croccante | Medjool dates