



DINNER

Smaller Plates

Soup of the Day | 10
Chef's Daily Inspiration

Scallop, Mussel & Smoked Haddock Chowder | 14
Potato Veloute - Grapefruit Chutney - Chives - Aged Cheddar Scone

Caesar Salad | Smaller 10 | Larger 14
Charred Baby Gem - Crispy Prosciutto - Goat Parmesan - Anchovy Vinaigrette
Add Seared Scallops | 12

Seasonal Salad | Smaller 10 | Larger 14
Changing daily using local seasonal ingredients
Add Seared Scallops | 12

Mussels with Crusty Bread | 13
1 lb. of mussels with an inspiration flavour changing daily, ask about today's creation
Add house cut fries | 4

Baked Ran-Cher Acres Goat Cheese | 12
Chia Seed Crackers - Sundried Tomato Dill Relish - Radish - Arugula Cres

Tuna Crudo | 14
Cashew Dukkah - Aromatic Oil - Fresh Chili - Cilantro

Hand Made Agnolotti | 16
Crushed Peas - Ricotta - Whey Emulsion - Pistachio - Crispy Sage

Head Chef – Christopher Pyne

Larger Plates

Zoz Continental Cut Beef Striploin | 30
Smoked Bacon Wrapped Potato - Swiss Chard - Sour Cream & Chive - Pickled Horseradish - Thyme Jus

Citrus Breaded Haddock | 24
Smoked Fingerling Potato - Grilled Broccolini - White Miso - Togarashi

Slow Cooked Pork Shoulder | 25
Crackling Crusted Cabbage - Navy Bean - Smoked Onion - Calvados Jus

Fresh Tagliatelle | 22
Mushroom Truffle Tapenade - Fennel - Curly Kale - Crème Fraiche - Grana Padano
Add Butter Poached Lobster Tail | Market Price

Rabbit Saddle & Toast | 28
Prosciutto Wrapped - Braised Shoulder - Carrot - Edamame - Turnip - Toasted Buckwheat - Tarragon Jus

Catch of the Day | Market Price
Chef's daily creation using the market's daily bounty.

Trust the Chef | 69
Surprise tasting menu, an immersive experience to be enjoyed by the entire table, starting with snacks and bread service followed by six courses where no two menus are the same.
Please allow roughly 2 hours.
Notify server of any dietary restrictions & allergies.

Elevated rural dining – rooted in sea and soil.