



Sample Dinner Menu

Our menu changes often with the seasonal movements of our local produce. We cater for dietary needs, simply let us know in your booking comments what we can prepare for.

We also offer a 5.30pm dining incentive called Foodie Hour where you can enjoy 'The MANY' menu for less.



The Many

Malted grain bread, whipped butter

Scampi tail, yuzu + leek tart
Duck pastrami, pickled raisin, black garlic
Thyme biegnets, parmesan custard

Smoked curd dumplings, asparagus, apple, brown butter

Citrus glazed pork cheek, red cabbage, parsnip cream

Loin of wild deer, confit carrot, sunflower seed puree, cress

Whipped chocolate, salted caramel, preserved cherry

Meyer lemon curd parfait
Citrus torte, coconut crème
Spiced honey speculaas

\$124 per person

Optional Wine Pairings

'Things to drink now' - \$79 per person

'Rare + cellared' - \$139 per person



Sample Lunch Menu

We offer lunch on Saturdays.

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Saturday Lunch

Malted grain bread, whipped butter

Scampi, radish + horseradish tart
Thyme doughnut, parmesan custard
Snapper tartare, green apple, sunflower

Slow roasted pork, parsnip cream, confit carrot, mustard jus

Crispy potatoes
Asparagus + citrus salad

Whipped chocolate, strawberries, hazelnut, salted caramel

Citrus torte, coconut crème
Spiced honey speculaas

\$89 per person

Three paired beverages

'Things to drink now' wine pairing - \$48 per person

'Rare + cellared' wine pairing - \$64 per person