

Menu

Starters (to add)

House-baked sourdough, cultured butter 4pp

Green Sicilian olives, garden herbs 14

Appellation oyster, mignonette 7

Golden crumbed Appellation oyster, house-made tabasco, Marie Rose 7

Boquerones on crisp toast, smoked tomato aioli, capers 8 each

Entree

Tomato, goats cheese and red onion tart

Main (your choice)

Herb and Dijon crusted lamb rack with Niçoise vegetables,
dauphinoise potatoes

Pan roasted snapper with courgettes, Provençal mussel sauce,
crispy breadcrumbs

Sides (to add)

Baby cos salad with parmesan, breadcrumbs 16

Double-fried potatoes, rosemary salt 16

Crispy brussel sprouts, speck, vincotto 16

Dessert (to share)

Vanilla brûlée, poached garden rhubarb

2 courses \$59 | 3 courses \$75

CUPITTS