



À LA CARTE LUNCH

TO START	35
	30
Bald Rock beef carpaccio, local rocket, parmesan	32
Heirloom beet medley, artisan burrata, candied walnuts	36
Saganaki, toasted sesame, local honey	30
Garlic prawns, chilli-infused olive oil, charred sourdough	
Arancini with local tomato chutney	
TO FOLLOW	62
	45
Market fish, basil pesto, kipfler potatoes and slow-roasted vine tomato	45
Free-range chicken breast, pumpkin purée, crispy kale, chicken jus	55
Traditional stifado, slow-braised beef, caramelized shallots	44
Bald Rock porterhouse, house romesco, zucchini salad	
Pappardelle with slow-braised local lamb shoulder, crumbled feta	
ON THE SIDE	18
	21
Lemon potatoes, oregano, garlic, extra virgin olive oil	19
Village salad, heirloom tomato, cucumber, olives, aged feta	
Seasonal vegetables, brown butter, toasted hazelnuts	
TO FINISH	18
	18
Greek petite fours	18
Portokalopita, candied citrus and ice cream	
Chocolate and olive oil ganache with pistachios	



DINNER TASTING

Bald Rock beef carpaccio

Garlic prawns, chilli-infused olive oil, charred sourdough

Free-range chicken breast, pumpkin purée, crispy kale,
chicken jus

Bald Rock beef tenderloin, wild mushrooms, local truffle

Portokalopita, citrus and cinnamon

DINNER TASTING MENU - 130^{PP}

Wine pairings available.





BAR

House bread and dips	25
Marinated olives, citrus, herbs	17
Arancini, house-made tomato chutney	30
Cheese selection	44
Soft, hard, and blue cheese, seasonal fruit and house bread	
Tasting board	85
Two artisan meats, two cheeses, house breads, dips, and pickles	

*Please note there is a 10% surcharge on Sundays, 15% on public holidays.