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**SHELLY BAY BAKER**

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Organic rye sourdough, wild garlic butter

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**STARTERS TO SHARE**

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Market oysters – freshly shucked, shallot vinegar, lemon

Summer tabbouleh, radish, cucumber, tomato, Lewis Farm asparagus, grilled tomato

Salumi mixed plate – prosciutto cotto with truffle, soppressa paesana, coppa legata, pickles

Tuna crostini – yellow fin tuna, taramasalata, chicory, chives

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**MAIN**

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Clevedon buffalo ricotta gnocchi, oyster mushroom, parsley butter

Line caught fish, broccolini, chive butter sauce

Pure South beef eye fillet, confit potato, leek, red wine sauce

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**SIDES TO SHARE**

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Herb and leaf salad, baby gem, rocket, chardonnay dressing

Lewis Farm asparagus, brown butter, smoked almond

Patatas bravas, smoked tomato sauce

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**DESSERT**

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Crème Catalan, mandarin & Campari caramel

Zuppa inglese – Italian trifle with raspberry and lime

Steamed plum pudding, brandy custard, vanilla ice cream

**115pp**

