



shared table

all dishes served shared down the centre of long tables

mount zero olives

lemon cured kingfish, crème fraiche,
spring onion & fermented chilli

k&b bresola, local pear, deep fried walnuts

grilled asparagus, almond cream,
toasted sesame seeds, orange dressing
& pickled fennel

wood roasted salmon,
salted zucchini, charred green beans & avgolemono

12hr slow cooked lamb shoulder,
spinach & coconut curry, roasted sweet potato, coriander, crispy rice

witlof, cos, soft herbs & shallots,
aged parmesan dressing

coal baked dobson potatoes,
mustard, fried sage, rosemary & toasted garlic dressing

k&w chocolate gateau,
hazelnut praline, chocolate mousse