



## To Start

### Crispy Chili Dungeness Crab Salad

eggplant purée, avocado, cucumber, smoked heirloom cherry tomato dressing

### Chilled Marinated Prawns

persimmon, avocado, cucumber, mustard spinach, myer lemon vinaigrette

### Pastrami Spiced Duck and Roasted Cauliflower Salad

cipollini onions, comte fondue, plum and ginger vinaigrette

### Sumac Roasted Rainbow Carrots and Sunchokes

farro grains, avocado, smoked almonds, cumin dressing

### Crispy Chickpeas, Manchego and Baby Artichokes

medjool date, coconut “bacon”, sautéed onions, light curry dressing

### Charred Broccolini and Savoy Cabbage

cashew hummus, pepita dukkah, miso vinaigrette

### Roasted Beets and Burrata

fennel, blood orange, black olive crumble

### Red Kuri Squash, Pecans and Smoked Gorgonzola

endive, pancetta, apple cider buttermilk vinaigrette

### Little Gem ‘Ceasar’ Salad

maple fennel bacon, white bean anchoiade, green goddess, parmesan, croutons

### Wild Mushroom Salad

taro root chips, lemongrass vinaigrette, black sesame, chili oil, green onions

### Green Papaya Salad

ruby grapefruit, cilantro and lime leaf, nuoc cham, spicy peanuts, crispy shallots

(all served with warm sourdough, butter and sea salt flakes)