



MID WEEK LOCALS MENU

59pp

To start

N&C charcuterie board, featuring locally sourced cured and dried meats, house made preserves, Cobb Lane sourdough & cultured butter

A choice of main

Zucchini Flower Risotto, Buffalo Mozzarella, Basil

Rock Flathead, Cauliflower, Lemon Butter

Roasted ½ Hazeldenes Chicken, Shallot, Cos

FOUR COURSE SHARED

95pp

Our spring menu is a collection of our favourite dishes from our local producers and farmers. Get comfortable, relax and leave all the hard decisions to us. Start with light snacks for the table, followed by shared entree & main course, finished with individual desserts.

ADDITIONS

Sourdough, Cultured Butter	4pp
Sugarloaf Cabbage, Romesco	15
Day's Walk Farm Leaves, Mustard Vinaigrette	12
Fries, Sea Salt	11

Please let our team know of any dietary requirements or allergies.

15% Public Holiday Surcharge, 1.2% Card Transaction Fee