

Rustic and Pastoral Lamb

Lamb Kofta Salad

baby spinach, cherry tomatoes, mint, red onion, lemon

\$168

Milk Fed Lamb Loin

piquillo pepper, dehydrated olives, aubergine frites

burnt aubergine purée, pepper purée, mint jus

\$288

Lamb Rump

Moroccan chickpea stew, piquillo pepper, tzatziki

\$268

Braised Lamb Shank

broccolini, young carrot, champ mashed potatoes

\$288

Roasted Smoked Lamb Rack

cous cous, toasted walnuts, dried fruits, rosemary jus

\$368

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal

RESTAURANT