



MADE FOR SHARING, MADE WITH LOVE.

Our philosophy is inspired by the seasons where the wine and food experience evolves throughout the year.

SMALLER PLATES

|   |     |  |                       |                       |  |
|---|-----|--|-----------------------|-----------------------|--|
| <b>FOCACCIA</b>   | 12. |  |                       |                       |  |
| balsamic and extra virgin olive oil                             |     | Contains Nuts  | Dairy Free            | Dairy Free on request | Vegan- some items can be V & DF on request |
| House made butter of the day                                    | +3  |  |                       |                       |  |
| <b>WOODFIRED FLATBREAD</b>                                      | 12. |  |                       |                       |  |
| <b>WARM HUMMUS</b>  | 16. | Vegetarian   | Vegetarian on request | Gluten Free           | Gluten Free on request                     |
| herbed massabacha, zhough & olive oil                           |     |  |                       |                       |  |
| <b>WOODFIRED OLIVES</b>   | 16. | Our apologies our kitchen environment is not set up to cater for severe allergies.         |                       |                       |  |
| roasted in red wine, garlic, rosemary & thyme                   |     |  |                       |                       |  |
| <b>THL ANTIPASTO</b>  | 30. | <b>BIGGER PLATES</b>   |                       |                       |  |
| selection of fromage & cold cut meats                           |     | <b>CACIO E PEPE TAGLIARINI</b>   | 32.                   |                       |  |
| <b>DUCK LIVER MOUSSE</b>  | 26. | truffle, parmesan, black pepper  |                       |                       |  |
| olive oil, citrus confit, rhubarb, focaccia                     |     | <b>SLOW-BRAISED GOAT</b>   | 40.                   |                       |  |
| <b>BUTTERMILK FRIED CHICKEN</b>                                 | 26. | dates, preserved lemon, toasted almonds & coriander  |                       |                       |  |
| lemon, yoghurt & honey  |     | <b>TOMAHAWK STEAK 500g</b>   | 78.                   |                       |  |
| <b>CHAR-GRILLED LEEK</b>  | 22. | 500grms of steak served medium rare with cafe de Paris butter, chimichurri or mustard trio |                       |                       |  |
| goats cheese, croutons, hazelnut & gribiche                     |     | additional condiments +6   |                       |                       |  |
| <b>SEAFOOD CHOWDER</b>  |     | <b>SLOW COOKED LAMB SHOULDER</b>   | 38.                   |                       |  |
| creamy chowder, chardonnay & garlic bread                       |     | THL pinot noir reduction & sage  |                       |                       |  |
| individual  | 26. | <b>PORK RIBS</b>   | 35.                   |                       |  |
| served family style (3-4 pax)                                   | 70. | smokehouse glaze   |                       |                       |  |
| <b>CHARRED OCTOPUS</b>  | 27. | <b>VEAL SCHNITZEL</b>  | 35.                   |                       |  |
| creamy polenta, saffron oil & chimichurri                       |     | parmesan, crispy capers & lemon  |                       |                       |  |
| <b>CHARRED BROCCOLI</b>   | 17. | <b>CEDAR BAKED SALMON</b>  | P.O.A.                |                       |  |
| cultured yoghurt, lemon & almond pangrattato                    |     | citrus crème fraîche & capers  |                       |                       |  |
| <b>POTATO GRATIN</b>  | 17. | <b>DESSERT &amp; CHEESE</b>  |                       |                       |  |
| add bacon +3  |     | <b>STICKY DATE PUDDING</b>   | 18.                   |                       |  |
| <b>BUTTER BEANS</b>   | 17. | salted caramel & vanilla ice cream   |                       |                       |  |
| smoked tomato, crispy prosciutto, herb verde & cultured yoghurt |     | <b>BAKED ALASKA</b>  | 17.                   |                       |  |
| <b>BRUSSEL SPROUTS.</b>   | 17. | fruit compote, meringue  |                       |                       |  |
| caraway cream, red wine vinegar glaze & spiced candied pecans   |     | <b>LEMON &amp; RHUBARB TART</b>  | 18.                   |                       |  |
| <b>PARMESAN SHOESTRING FRIES.</b>                               | 15. | <b>FROMAGE SELECTION</b>   | 28.                   |                       |  |
| truffle aioli   |     | <b>AFFOGATO AL CAFFÈ</b>   | 12.                   |                       |  |