JOSEPH'S

Cobb lane light rye sourdough, coppertree farms salted butter

BITES

Green pea tartlet, apple mint, parmesan custard, fingerlime
Yellowfin tuna skewer, green apple, chive

SECOND

Cured ocean trout, fennel puree, chive, warm prawn velouté

MAIN COURSE

Poached red snapper, community garden leaves, sauce gribeche, snow peas, spring onion
Cape grim grass fed beef tenderloin, bearnaise, caramelised onion condiment, pomme dauphine

SIDES

Wood grilled asparagus, tarragon, parmesan crumb
Community garden salad, apple vinaigrette

DESSERT

Spring strawberry and vanilla paris brest

Five course | 165pp

Menu is subject to change due to seasonal availability.
A surcharge is applicable on Sundays (10%) and Public Holidays (15%)