

## Spring/Summer 2016

### SMALL PLATES

Grilled flatbread, za'atar and Nagambie Gold olive oil	<b>4.5</b>
Feast Pickles - turnips, cauliflower, carrots and radish	<b>5</b>
Market Oysters - natural with lemon and ginger dressing	<b>4 each</b>
Caramelised onion hummus	<b>8</b>
Yoghurt, garlic and walnut dip	<b>8</b>
Smoked tarama and salmon roe	<b>8</b>
Mount Zero selection of olives	<b>7</b>
Beef tartare, dark rye, currants and dill	<b>10</b>
Chickpea chips with tomato jam	<b>9</b>
Braised radishes, pomegranate molasses, horseradish and leaves	<b>9</b>

### VEGETABLES, GRAIN AND PULSES

**18**

Fried cauliflower, crispy onions, hung yoghurt, sour cherries, za'atar and chervil
Creamy potato salad, ras el honout, egg and dill
Middle Eastern summer slaw with lemon and salted ricotta
Cucumber, lentil, baharat, buttermilk and almond salad

### PROTEIN (2PPL/4PPL)

Cherry Tree organic slow cooked lamb with harissa, mint, cucumber, honey and herb salt	<b>45/80</b>
Spiced Milawa free-range chicken with skordalia, saffron chilli dressing and radish	<b>45/80</b>
Whole line-caught fish with peas, tendrils, blood orange and hazelnuts	<b>MP</b>
Pork belly and crackling with yoghurt milk and chermoula oil	<b>45</b>

### DESSERT

White chocolate and cream, strawberries and flowers	<b>14</b>
Peanut butter and raspberry, sponge, foam and basil	<b>14</b>
Australian cheese selection	<b>MP</b>