



Served with a glass of '99 Brands Patron Reserve
Cab/Shiraz/Merlot

Ravioli of lamb shank
with 'sous vide' baby vegetables and vanilla artichoke purée

Six hour braised lamb shoulder
with grilled lamb neck sausage and petit pois à la française

Rolled saddle of Aurora lamb
with anchovy and herb stuffing, potato fondant, sauce stifado
and currants

Per person sixty eight dollars

Nouvelle Spring Lamb

In September
we are offering these styles on the same plate,
showcasing the best
Tasmanian produced lamb.

Hand in hand with Aurora lamb, we aim to enhance
the cuts of meat by using different cooking
techniques and, with other seasonal produce,
create flavour and textures that will surely
delight the senses.

Bon Appétit

