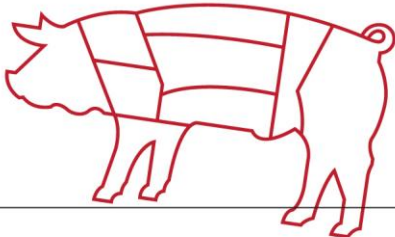


<b>Lunch</b>					
<b>22 February 2025</b>					
mon.	thu.	fri.	<del>sat.</del>	sun.	

**Lollo Rossa Lettuce Salad**

farro verde, almonds, poached sultanas  
pickled shallots, fines herbs  
champagne vinaigrette

(+)

**Regiis Ova Siberian Caviar**

kendall farms creme fraiche, chives  
potato chips  
\$80 addition

(+)

**Cheeseboard**

seasonal accoutrements  
\$20 addition

~

**Cider Braised Pork Shoulder**

camotes, sauteed tfl garden greens, mostarda

(+)

**Buttermilk Fried Chicken**

\$32 addition

menu additions are subject to availability

~

**Hummingbird Cake**

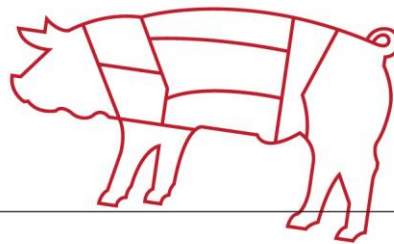
cream cheese frosting, pecans

\$56 menu

(+)

\$45 wine

<b>Dinner</b>				
<b>22 February 2025</b>				
mon.	thu.	fri.	<del>sat.</del>	sun.



**Lollo Rossa Lettuce Salad**

farro verde, almonds, poached sultanas, pickled shallots  
fines herbs, champagne vinaigrette

(+)

**Regiis Ova Siberian Caviar**

kendall farms creme fraiche, chives  
potato chips  
\$80 addition

~

**Cider Braised Pork Shoulder**

camotes, sauteed cabbage, mostarda

(+)

**Blackened Steak Bites**

blue cheese mornay, crispy onions  
\$28 addition

menu additions are subject to availability

~

**Hooks 5 Year Cheddar**

grilled marble rye, dijon mustard

~

**Hummingbird Cake**

cream cheese frosting, pecans

\$69 menu  
\$55/\$75 wine