

B O O M T O W N

harvest lunch

saturday april 13th

focaccia

mount zero olives & house made pickles

carrot, warrigal greens, burnt butter, curds, lemon (gf)

grilled sardines, roast tomato, rye crisp, pinenuts (gfo)

sommerlad chicken cacciatore (gf, vgo)

new potatoes, spring onion, garlic, butter (gf, vgo)

cos, cucumber, salad cream (vg, gf)

rhubarb & pear tart, lemon thyme ice cream (vgo)

65 per person

bookings only

