

THE ARCHIVE

2-COURSE MENU - \$69 PER PERSON

we recommend allowing at least 1.5 hours to enjoy this menu

TO START

menu designed to be shared by the whole table

mudbrick olive oil, rosemary and spelt focaccia

green olives in mudbrick herbs

antipasto selection

warm carrot salad

FOLLOWED BY

market fish

mudbrick garden vegetables

slow cooked silver fern farms lamb shoulder

eggplant and capsicum salad, cucumber and fennel

yoghurt, black olives, feta

Please note - The Archive menu is driven by fresh seasonal produce and may be subject to change without notice. Head Chef Logan travels the country handpicking his favourite ingredients from boutique suppliers pairing them with the freshest seasonal produce. Our talented team of chefs are happy to cater to individual dietary requirements that are specified in advance.