

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 lemon and herbs

antipasto selection

house smoked beetroot, wild fennel yogurt and
walnut plum and vinegar

FOLLOWED BY

line caught market fish
mudbrick seasonal vegetables

slow cooked silver fern farms lamb shoulder
roasted red cabbage, carrots, spiced nuts, sunflower
seeds and olive feta crunchy potatoes

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.