

# THYME TO CELEBRATE

'Spring greens', asparagus, broad beans, raw zucchini, basil, pistachio pesto, quark, seeded praline, crisp brik pastry

Alba red rice bowl, tataki sesame ocean trout, kohlrabi kimchi, shiitake wakame pickle, soft egg, furikake avocado

Crisp rice cake, corn, local mushrooms, soy, holy basil, cured yolk, puffed wild rice

Chicken schnitzel, seeded panko, slaw, carrot zuni pickle, green chilli mayonnaise

Crumbed fish sandwich, iceberg, cos lettuce, shiso, nori tartare, lime, onion ash

## Sides

Potato frites, lime salt, green chilli mayonnaise 16

Leaf salad, shiso house dressing, ground toasted sesame 16

Seasonal greens in miso butter, sorrel, soy, fermented chilli, ash 18



Our menu is created by award winning chef Karen Martini, with head chef Mario Di Natale at the helm. It celebrates local producers and organic growers committed to sustainable practices.

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.