



R & R FOOD AND BEV CONSULTING

Garden Table

Casual, seasonal produce, relaxed sharing

TO START — SHARED

Warm sourdough, cultured butter, whipped ricotta, honey
Marinated olives, roasted almonds

MAINS

Whole roasted chicken, lemon, garlic, thyme
Roasted pumpkin and lentil salad, tahini

SIDES

Garden salad, herbs, sherry vinaigrette
Rosemary and sea salt potatoes

DESSERT

Seasonal fruit pavlova, vanilla cream

“Precision without pretence.”

Bring the restaurant home.



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Coastal Table

Fresh seafood and coastal flavours

TO START — SHARED

Warm sourdough, cultured butter, whipped ricotta, honey
Heirloom tomato, burrata, basil oil

MAINS

Slow-roasted lamb shoulder, salsa verde
Grilled seasonal fish, brown butter, capers

SIDES

Charred corn, chilli lime butter
Garden salad, herbs, sherry vinaigrette
Rosemary and sea salt potatoes

DESSERT

Lemon tart, crème fraîche
Seasonal fruit pavlova, vanilla cream

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Harvest Table

An elevated long table lunch, premium centrepieces

TO START — SHARED

Warm sourdough, cultured butter, whipped ricotta, honey
Heirloom tomato, burrata, basil oil
Marinated olives, roasted almonds

MAINS

Slow-roasted lamb shoulder, salsa verde
Grilled seasonal fish, brown butter, capers
Wagyu striploin, red wine jus

SIDES

Charred corn, chilli lime butter
Garden salad, herbs, sherry vinaigrette
Rosemary and sea salt potatoes

DESSERT

Lemon tart, crème fraîche
Seasonal fruit pavlova, vanilla cream

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