

TWO-COURSE 69 | THREE-COURSE 79

START

Soft bread with EVO, balsamic and dukkah

ENTRÉE

Choose one item

Soup of the day with seeded breadstick

Smoked burrata, pickled heirloom tomato & capsicum, prosciutto, honey walnut lavosh & salsa verde

Chicken liver pate, consommé gel, truffle honey, pear, hazelnut, brioche

Salt & pepper seafood, papaya salsa, lemon aioli (+) (M)

Spice lamb ribs, mint raita & crispy eschalot (**)

Twice-cooked pork belly, beetroot puree, apple & celeriac slaw (**) (+)

Wild mushroom risotto, wild mushroom ragu, smoked egg & aged grana padano (veg) (**)

MAIN

Choose one item

Pan-seared salmon fillet, sweet potato pave, Brussel sprouts, lemon puree & chestnut veloute (A)

Sovereign lamb backstrap, smoked eggplant, pommes au gratin, roasted raisin, jus (**) (M)

Wagyu beef steak MB3 + 250 gm, Desiree potato fat chips, dried tomato, pea shoots & jus (**) (+)

King prawn linguine, white wine, chili oil, garlic, cherry tomato, lime & basil (M)

Oven-roasted free-range duck breast, pommes Anna, orange, raisin, walnut, duck prosciutto salad & pomegranate jus (**) (M)

Slow red wine-braised beef cheek, goats cheese gnocchi, parmesan, forest mushroom (vegetarian option available) (**)

DESSERT

Choose one item

Ice cream, sorbet & frozen yogurt selection (**) (veg)

Warm sticky date pudding, butterscotch sauce & salted caramel ice cream (veg)

Passionfruit pavlova roulade, raspberry coulis, chocolate flake (**) (veg)

Chocolate fondant, berry sauce, ice cream & chocolate sand (veg)

TWO-COURSE SHARE 130

For two people

Slow roasted lamb shoulder, served with duck fat potato, honey glazed carrot, green bean, jus & mint sauce (**) (+)

Dessert for two (choose from menu)

(**) No added gluten | (+) No dairy | (veg) Vegetarian | (v) Vegan

Seafood origin indicator (A) | Australian (I) | Imported | (M) Mixed origin.

If you have any food allergies or intolerances, please inform a team member when ordering.

While we take care to accommodate dietary needs, we cannot guarantee dishes are completely free from allergens due to possible cross-contact in the kitchen.

Surcharges: 1.5% on credit card payments | 5% Saturdays | 10% Sundays (15% Public Holidays) | 15% Public Holidays.