TWO-COURSE 65 | THREE-COURSE 75

START

Homestyle garlic bread & aged parmesan | 10

ENTRÉE

Smoked burrata, pickled heirloom tomato & capsicum, honey walnut lavosh & salsa verde (veg) (contains nut)

Chicken liver pâté, consommé gel, truffle honey, pear, hazelnut, brioche (contains nut)

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

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

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

Salmon carpaccio, smoked almond, romesco & basil (**) (+) (A)

DESSERT

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

Cookie & Ice cream selection (veg)

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

Passionfruit pavlova roulade, passionfruit sauce, chocolate flake (**) (veg)

Vanilla panna cotta, wild berry compote (**) (veg)

MAIN

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

Sovereign lamb backstrap, smoked eggplant, pommes au gratin, roasted raisin, star anise jus (**) (contains nut)

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

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

Oven-roasted free-range duck breast, pommes anna, orange, raisin, walnut salad & pomegranate jus (**) (contains nut)

Goats cheese gnocchi with slow red wine-braised beef cheek, parmesan, forest mushroom & stracciatella (vegetarian option available) (**)

SIDES | 10

Pine roasted Dutch carrot, labneh, honey, herb oil (contains nut) (**) (veg)

Petite bouche seasonal salad mix, buttermilk crème fraiche dressing (**)

Traditional duck fat roasted potatoes, rosemary & confit garlic (contains nut) (**)

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.
All food items on this menu are prepared in the same kitchen, handling ingredients made form wheat, cereal containing gluten, milk, tree nuts, peanuts, crustaceans, molluscs, fish, sesame seeds, eggs, lupin & soyabeans. Please inform our restaurant manager or supervisor if you have a food allergy or intolerance. A 5% surcharge applies on Saturdays, A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays