

Little Bites

House Marinated Olives 7

Italian Prosciutto (50 grams) 18

Italian Salami (50 grams) 13

Italian Anchovies with lightly toasted house made bread 8

2 Courses & Glass of Wine 48

3 Courses & Glass of Wine 60

Entrée

Seared bluefin tuna, compressed watermelon, daikon and mayonnaise

Heirloom tomatoes, goats cheese, pangritata, honey and lavender dressing

Crispy duck, endive, grape, shallot and currant vinaigrette

Salmon agnolotti, leek, basil and corn puree

Zucchini Flowers, parmesan crumb, zucchini and rice filling

Main

Beef Porterhouse, king mushroom, choy sum, caper and pickle mustard

Pumpkin ricotta gnocchi, thyme, garlic sage butter, rocket and parmesan

Braised Lamb shoulder in pastry, pomme purée, spring onion, globe artichoke and rosemary jus

Seared Barramundi, fennel, tomato, samphire and lemon vinaigrette

Grilled pork loin, pickled cabbage, pear and pear cider sauce

Sides

Chips with Moroccan Salt and side of aioli 9

Garlic buttered beans 9

Sautéed local Brussels sprouts with pancetta 9

Iceberg wedge salad, cucumber and pickled dressing 9

Chat potatoes, lemon and herb butter 9

Sweet

Rosè Sorbet, strawberries, shortbread crumb, Rosè jelly

Espresso chocolate Brulè, walnuts, crème fraiche and brandy snap tuile

Mango, coconut cake and mango ice cream

White chocolate mousse mille feuille, raspberries and passion fruit curd

Cheese

Cheese Board, served with, house made fruit bread and apple jelly

1 – Cheese 13

2 – Cheeses 18

3 – Cheeses 23