

## 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 65**

**3 Courses & Glass of Wine 80**

## Entrée

Seared bluefin tuna, compressed watermelon, daikon and mayonnaise 18

Heirloom tomatoes, goats cheese, pangritata, honey and lavender dressing 18

Crispy duck, endive, grape, shallot and currant vinaigrette 18

Salmon agnolotti, leek, basil and corn purée 18

Zucchini Flowers, parmesan crumb, zucchini and rice filling 18

## Main

Angus beef scotch fillet, king mushroom, choy sum, caper and pickle mustard 42

Pumpkin ricotta gnocchi, thyme, garlic sage butter, rocket and parmesan 38

Braised Lamb shoulder in pastry, pomme purée, spring onion, globe artichoke and rosemary jus 38

Seared Barramundi with fennel, tomato, samphire and lemon vinaigrette 38

Grilled pork loin, pickled cabbage, pear and pear cider sauce 38

## Sharing (for 2)

Smoked Wagyu beef brisket, corn bread, with a choice of two sides 76

## 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 pickle dressing 9

Chat potatoes, lemon and herb butter 9

## Sweet

- Strawberries, shortbread crumb, rosewater meringue and Rosè sorbet 16
- Espresso chocolate Brulèe, walnuts, crème fraiche and brandy snap tuile 16
- Mango, coconut cake and mango ice cream 16
- White chocolate mousse mille feuille, raspberries and passion fruit curd 16

## Cheese

- Cheese Board, served with, house made fruit bread and apple jelly
- 1 – Cheese 13
- 2 – Cheeses 18
- 3 – Cheeses 23