3 COURSE SET MENU $85

*SHARING SIDES ADDITIONAL*

*DISHES CAN BE PRICED SEPERATELY*

*ENTREE $20 MAIN $45 DESSERT $20*

ENTREES

COCONUT CURRIED PRAWNS

spiced cauliflower, labneh, crispy shallots, poppadum

ROASTED BEETROOT

labneh, date, orange, walnut, flatbread

BEEF CARPACCIO

mushroom a la grecque, black garlic aioli, plum jelly, agria crisps, pickled beetroot

PORK & SHIITAKE GOYZAS

micro-Asian salad, chili caramel dressing

MAINS

CONFIT DUCK LEG

beetroot, freekeh, labneh, grapes

FREE RANGE PORK BELLY

smoked parsnip puree, remoulade, leek, apple compote

SLOW COOKED LAMB SHOULDER RACK

carrot duo, fresh peas, mint

MARKET FISH

wait staff will inform you of the days dish

DESSERTS

KAFFIR LIME CRÈME BRULEE

blackberry ice cream, shortbread crumb, meringue, vanilla mascarpone

CHOCOLATE MOUSSE

poached rhubarb, chocolate soil & mascarpone

ORANGE CAKE

Greek yoghurt, oranges

BLUE OR BRIE

cheese of the night, quince, sesame lavosh, walnut crackers

SHARING SIDES

SMASHED NEW POTATOES **|** 16  
pink peppercorn aioli, rosemary salt

CHARRED BROCCOLI **|** 17 ricotta, caramelized pears, dukkha, buffalo curd