

3 COURSE SET MENU \$85

INCLUDES HOMEMADE BREAD SLICE

DISHES CAN BE PRICED SEPERATELY

ENTREE \$20 MAIN \$45 DESSERT \$20

ENTREES

PRAWN FIESTA

tortilla, black bean and corn salsa, tequila
pickled pineapple, avocado whip

TUNA CRUDO

avo whip, sichuan pickles, crunchy chili oil,
coriander, spring onion

BEEF CARPACCIO

mushroom a la grecque, parmesan whip,
ponzu, rocket, radish, agria crisp

ROASTED BEETROOT

fried halloumi, honeycomb, smoked labneh,
caramelized walnuts

MAINS

CONFIT OF DUCK LEG

corn cream, braised savoy, agrodolce, grilled
peach, pine nuts

PURE SOUTH BRAISED BRISKET

Asian beef broth, chili caramel, spring
onion, mung beans, cucumber

SLOW COOKED LAMB RUMP

smashed pea, marinated peppers, riata,
almond dukkha, pickled shallots

MARKET FISH

wait staff will inform you of the days dish

MENU ADD ON'S

CANAPE | \$5

SORBET | \$5

SLICE OF BREAD | \$3

DUCK FAT POTATOES | \$16

chili jam, confit garlic aioli, crispy
onions, spring onion

HONEY ROASTED CARROTS | \$17

feta whip, seed granola

DESSERTS

GINGER CRÈME BRULEE

poached plum, ginger shortbread crumb, plum
sorbet

CHOCOLATE MOUSSE

strawberry ice cream, chocolate soil

DATE CAKE

smoked labneh, fresh date, mascarpone ice
cream

BRIE

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

Please advise us immediately of any dietary requirements. Please note we will do our best to cater to dietary requirements however we cannot guarantee allergy-free meals due to the potential of trace allergens in the supplied ingredients and our environment.

*please note
credit card and,
paywave fees
can apply*