3 COURSE SET MENU $90

 *SHARING SIDES ADDITIONAL*

 *DISHES CAN BE PRICED SEPERATELY*

ENTREES

COCONUT CURRIED PRAWNS

spiced cauliflower, labneh, crispy shallots, poppadum

KUMARA COCONUT SOUP

coconut foam, crispy shallots, chili, kumara chips

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

celeriac puree, charred radicchio, orange gastrique, stuffed olives

FREE RANGE PORK BELLY

smoked parsnip puree, remoulade, leek, apple compote

SLOW COOKED LAMB SHOULDER RACK

cumin hummus, maple kumara, pea pistachio gremolata

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 VS RASPBERRY

chocolate mousse, raspberry ice cream, chocolate soil & mascarpone

STICKY DATE PUDDING

butterscotch sauce, popcorn ice cream, butterscotch crumb

BLUE OR BRIE

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

SHARING SIDES

CRISPY AGRIA POTATOES **|** 16
pink peppercorn aioli, rosemary salt

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