

3 COURSE SET MENU \$85

INCLUDES HOMEMADE BREAD SLICE

DISHES CAN BE PRICED SEPERATELY

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

ENTREES

PRAWN TOAST

house pickles, siracha mayo

TUNA CRUDO

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

BEEF CARPACCIO

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

HOT SMOKED SNAPPER

jerusalem artichoke puree, crisps, potato gnocchi, apple

MAINS

CONFIT OF DUCK

parsnip puree, braised red cabbage, agrodolce, pickled grapes

FREE RANGE PORK BELLY

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

LAMB RUMP served medium

maple carrots, jus, olive tapenade, date labneh

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

MAPLE GLAZED CARROTS | \$17

cumin and lemon hummus, chilli crack, feta whip, seed granola

DESSERTS

GINGER CRÈME BRULEE

plum, ginger shortbread crumb, plum sorbet

TEXTURES OF CHOCOLATE

mousse, sorbet, soil, dehydrated, raspberry gel

STICKY DATE PUDDING

popcorn ice-cream, butterscotch sauce, caramel popcorn

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*