

### 3 COURSE SET MENU \$85

*INCLUDES HOMEMADE BREAD SLICE*

*DISHES CAN BE PRICED SEPERATELY*

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

## ENTREES

### PRAWN TOSTADA

black bean and corn salsa, tequila pickled pineapple, avocado, salsa roja, crispy onions

### TUNA CRUDO

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

### BEEF CARPACCIO

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

### ROASTED BEETROOT

fried halloumi, honeycomb, smoked labneh, caramelized walnuts, citrus

## MAINS

### CONFIT OF DUCK LEG

baba ganoush, agrodolce, grilled peach, green bean salad

### FREE RANGE PORK BELLY

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

### SLOW COOKED LAMB SHOULDER RACK

maple carrots, 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

COS SALAD | \$16

caesar dressing, radish, focaccia croutons, shaved parmesan

## DESSERTS

### GINGER CRÈME BRULEE

poached plum, ginger shortbread crumb, plum sorbet

### TEXTURES OF CHOCOLATE

mousse, sorbet, soil, dehydrated, raspberry gel

### STICKY DATE PUDDING

butterscotch sauce, mascarpone ice cream, 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*