

## ENTREES

### Coconut Curried Prawns

spiced cauliflower, labneh,  
crispy shallots, poppadum

### Study of Tomato

Bloody Mary sorbet, tomato water  
gel, focaccia crisps, lemon,  
buffalo curd, sherry dressing

### Beef Carpaccio

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

### Pork And Shiitake Gyozas

Asian cucumber salad, palm sugar  
dressing, chilli caramel sauce,  
coriander

## MAINS

### Confit Duck Leg

celeriac puree, braised red  
cabbage, fig, slender stems,  
juniper jus

### Savannah Beef Eye Fillet

*served medium rare*  
smoked onion puree, mushroom  
ketchup, herb gnocchi, crispy  
kale

### Lamb Backstrap

*served medium rare*  
carrot puree, caponata, date  
labneh

### Market Fish

staff will inform you of this  
dish

some accompaniments for summer  
menu are not served hot

*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.*

## 3 COURSE SET MENU \$90

**WITH BEEF MAIN \$95**

**SHARING SIDES ADDITIONAL**

**DISHES CAN BE PRICED SEPERATELY**

## SHARING SIDES

### Crispy Agria Potatoes / 16

pink peppercorn aioli,  
rosemary salt

### Charred Broccoli / 17

almond romesco, feta whip,  
seed granola

## DESSERTS

### Kaffir Lime Crème Brulee

blackberry ice cream, shortbread  
crumb, meringue, vanilla mascarpone

### Chocolate Vs Raspberry

chocolate mousse, raspberry ice  
cream, chocolate soil & mascarpone

### Poached Plum

lemon cake, anglaise foam, pistachio  
praline, ginger mascarpone, plum  
sorbet

### Blue or Brie

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

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