

CLASSIC SET MENU

(Minimum 2) \$69 pp

The menu is designed to share. Between two people, you will receive one of all entrées, a selection of one main and one side to share and one dessert to share

Housemade Grilled Focaccia (v, df*)

Honey Miso Butter

BBQ Corn Salsa (df, v, gf*)

Spiced Pepita Seeds, Chipotle Mayo, Avocado, Taro Crisps, Coriander

Crispy Prawn Taco (df)

Habanero Mayo, Shredded Cabbage, Spanish Onions, Coriander

Polenta Chips (v)

Truffle Oil, Parmesan, Chimichurri Mayo

Humpty Doo Barramundi (df*)

Bread Cream, Pickled Radish, Crispy Quinoa, Herb Oil

OR

Lamb Rump Cap (gf)

Parsnip Puree, Pickled Dutch Carrots, Roasted Beetroot, Pistachio Crumb, Pickled Kohlrabi, Japanese Jus

OR

Crispy Duck Breast (gf)

Potato Galette, Caramelised Carrot Puree, Sour Cherry, Olive, Japanese Jus

Fried Cauliflower (df, v)

Honey Sesame Dressing, Pink Ginger, Crispy Shallots

OR

Crushed Fried Potato (df, v)

Truffle Mayo, Fresh Herbs

Dessert

Smashed Pavlova, Passionfruit, Roasted Coconut, Baby Coriander

df dairy free gf gluten free v vegetarian vg vegan

* Can be made upon request. Please tell your server of any dietary requirement.

SIGNATURE SET MENU

(Minimum 2) \$89 pp

The menu is designed to share. Between two people, you will receive one of all entrées, a selection of one main and one side to share and one dessert to share

Housemade Grilled Focaccia (v, df*)

Honey Miso Butter

Kingfish Ceviche (gf, df)

Coconut Cream, Kombu, Agrumato Lemon Oil, Pickled Eschallots, Roe

Seared Scallops

Parsnip Cream, Caviar, Crispy Prosciutto, Red Wine Reduction, Herb Oil

Spicy Salmon Cones (df)

Togarashi, Cucumber, Avocado Mousse, Caviar

Crispy Prawn Taco (df)

Habanero Mayo, Shredded Cabbage, Spanish Onions, Coriander

Humpty Doo Barramundi (df*)

Bread Cream, Pickled Radish, Crispy Quinoa, Herb Oil

OR

Lamb Rump Cap (gf)

Parsnip Puree, Pickled Dutch Carrot, Roasted Beetroot, Pistachio Crumb, Pickled Kohlrabi, Japanese Jus

OR

Crispy Duck Breast (gf)

Potato Galette, Caramelised Carrot Puree, Sour Cherry, Olive, Japanese Jus

OR

Riverina Angus Striploin MBS2+ (df, gf)

Cauliflower Puree, Charred Zucchini Ribbons, Herb Oil, Japanese Jus
(Choice of this premium main will incur an additional cost of \$25)

Fried Cauliflower (df, v)

Honey Sesame Dressing, Pink Ginger, Crispy Shallots

OR

Crushed Fried Potato (df, v)

Truffle Mayo, Fresh Herbs

Dessert

Selection Of Dessert From: Smashed Pavlova, Deconstructed Cheesecake or Spiced Pumpkin