

2 Course \$68

3 Course \$79

ENTRÉE (Select one)

Wagyu Beef & Caviar

Béarnaise sauce, brioche, chives (i)

Salmon Tartare

Potato pave, salmon tartare, tarragon mayo, chives, caviar (lg, m)

Fried Zucchini Flower

Romesco sauce, labneh, soft herb & radish salad (ldo, lg, v, vgo)

MAIN (Select one)

220g Eye Fillet

Garnished with choice of Paris mash, Kardinya mushrooms, glazed onion or frites, and sauce of choice.

Market Fish

White bean puree, caponata, confit tomato, caper salsa, lemon (lg, a)

Chicken Breast

Cauliflower purée, baby carrot, cavalo nero, chicken jus (lg)

Pumpkin & Goat's Cheese Rotolo

Spinach, burnt sage butter, pinenut, shaved parmesan (v)

DESSERT (Select one)

Chocolate Raspberry Date Sponge

Chocolate raspberry date sponge topped with coconut ganache and buckwheat crumble, vegan ice cream (ld, lg, v, vg)

Baked Chocolate

Nutella, hazelnut crumb, salted caramel ice cream, burnt meringue (lg, v)

Dulce de Leche Cannelloni

Sugar & cinnamon cannelloni, dulce de leche mousse, vanilla ice cream (v)

(v) Vegetarian (vo) Vegetarian Option (vg) Vegan (vgo) Vegan Option (lg) Low Gluten (lgo) Low Gluten Option (ld) Low Dairy (ldo) Low Dairy Option (a) – Australian (i) – Imported (m) – Mixed