

**2 Course \$68**

**3 Course \$79**

**ENTRÉE (Select one)**

**Wagyu Beef & Caviar**

Béarnaise sauce, brioche, chives (i)

**Salmon Tartare**

Potato pavé, 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 (ldo, lg)

**28 Day Dry Aged 350g Sirloin (Chef João Daniel's Choice)**

Garnished with choice of Paris mash, Kardinya mushrooms, glazed onion or frites, and sauce of choice (ldo, lg)

**Market Fish**

Cauliflower purée, Kardinya mushrooms, glazed onion, peas, watercress (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)**

**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