

Friday 1 November – Saturday 2 November

Snacks

house baked focaccia, pesto, evo, caramelised balsamic (v)	14
chorizo flambe, chimichurri, tortilla chips (gf, df)	16
crumbed mushrooms, truffle mayo (v, gf, df)	14

2 courses + a side to share \$59 (entrée/main or main/dessert)

3 courses + a side to share \$69

Entrée

wagyu tartare, egg yolk, pickles, saltbush, tostadas (gf, df)
pea tortellini, guanciale, ricotta salata, burnt butter cream (v av, df av)
fried brie, quince mayo, cauliflower, rhubarb (v, gf)

Mains

curried pumpkin, whipped ricotta, currants, walnut, chilli maple (v, gf, df av)
roasted monkfish, asparagus velouté, apple, radish (gf)
crumbed beef short rib, carrot, broccoli, salsa verde (gf, df)
prosciutto wrapped chicken breast, polenta, pistachio pesto, greens (gf)

side to be served – crispy potatoes, truffle mayo

Dessert

Lemon and almond torte, mascarpone, lemon curd, fennel (gf)
chocolate mousse, torched meringue, strawberry, biscuit crumb
earl grey panna cotta, raspberry, rhubarb, pistachio (gf, df)

gf – gluten free
df – dairy free
v – vegetarian

available – please specify to your server your dietary requirement

One bill per table / Menu subject to change without notice