

**CURRENT DINNER MENU FOR 03/05/24 – 04/05/24**

**Snacks**

house baked focaccia, pesto, balsamic, evo (v)	14
chorizo flambe, chimichurri, tortilla chips (gf, df)	16
potato croquettes, lemon mayo (v)	14

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

**3 courses + a side to share \$69**

**Entrée**

wagyu tartare, saltbush, egg yolk, pickles, tostadas (gf, df)
fried scallops, morcilla, cauliflower, rhubarb (gf, df)
stracciatella, beetroot, orange, hazelnut, mint, sourdough (v, gfav)

**Mains**

soy roasted mushrooms, white bean puree, chimichurri, cavolo nero (v, gf, df)
honey roasted ocean trout, dill cream cheese, olive salsa, rainbow chard (gf)
smoked wagyu chuck flap, curried violina pumpkin, yoghurt, cashew (gf, dfav)
roast chicken breast, prosciutto, white polenta, kale pesto, sage (gf)

side to be served – crispy potatoes, horseradish mayo

**Dessert**

lemon & polenta torte, rhubarb, mascarpone, white chocolate crackle (gf)
bbq pineapple, coconut cassata, fig, peanut, sesame (gf, df)
dark chocolate & rose panna cotta, raspberry, macadamia praline ice-cream (gf)

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*