

CURRENT DINNER MENU FOR 11/10/24

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)
- roasted tiger prawns, garlic butter, chorizo, sourdough, rocket

Mains

- curried pumpkin, whipped ricotta, currants, walnut, chilli maple (v, gf, df av)
- black angus beef brisket, creamed leeks, roasted cabbage, jus (gf)
- roasted chicken breast, yoghurt, n'duja, asparagus, snow peas (gf)
- honey roasted salmon, cauliflower puree, baby broccoli, sesame (gf, df)

side to be served – crispy potatoes, truffle mayo

Dessert

- sticky toffee pudding, butterscotch, crème fraiche, roasted pear, walnut
- chocolate mousse, torched meringue, strawberry, biscuit crumb
- earl grey panna cotta, rhubarb, pistachio, raspberry (gf, df)

gf – gluten free
df – dairy free
v – vegetarian

available – please specify to your server your dietary requirement