

Friday 14 February – Saturday 15 February

Snacks

garlic flatbread, whipped ricotta (v)	12
crumbed mushrooms, truffle mayo (gf, df)	14
jamon serrano, olives, chevrano, sourdough (v, df, gf av)	21

bread, 3 courses + a side to share \$75

olive and rosemary focaccia, herb butter, caramelised vinegar and olive oil

Entrée

twice cooked pork belly, cauliflower, piccalilli, apple (gf, df)

pumpkin tortellini, burnt butter, currants, pepitas, parmesan

salmon crudo, avocado, pickled onion, citrus, salmon caviar (gf, df)

Mains

tempura broccoli, sesame dressing, kimchi, togaroshi (v, gf, df)

smoked duck breast, duck croquette, beetroot, asian greens, chocolate jus (gf, df)

250 g rib fillet, potato hash, mushrooms, kale, café au lait sauce (gf)

pan-fried barramundi, hummus, mint yoghurt, crispy onion, herbs, grapes (gf, df)

side to be served – heart and soil tomatoes, cucumber, radish, apricot vinaigrette

Dessert

chocolate torte, cherries, chocolate soil, meringue, mascarpone (gf)

whipped cheesecake, rhubarb, raspberry, biscuit crumb

coconut panna cotta, coconut ice cream, pineapple, macadamia (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