

Friday 15 November – Saturday 16 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

tuna tartare, goats curd, green peas, mint, crispy onion (gf, df)
mafaldine, beef and pork ragu, pangratatto, straccitella (df av)
fried brie, quince mayo, cauliflower, rhubarb (v, gf)

Mains

roasted cauliflower, sesame sauce, chard, apple, grape (v, gf, df)
pan-fried reef cod, fennel, greens, pickled radish (gf)
honey glazed pork, carrots, salsa verde, chicharron (gf, df)
mb4-5 wagyu rump, pumpkin, chinese broccoli, pepper jus (gf)

side to be served – local mesclun, toasted pepitas, liraz caramelised balsamic

Dessert

lemon and polenta torte, mascarpone, lemon curd, fennel (gf)
whipped cheesecake, berries, rhubarb, biscuit crumb
coconut pannacotta, watermelon, vincotto, basil (gf, df av)

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