

Friday 17 January – Saturday 18 January

Snacks

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

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

3 courses + a side to share \$69

Entrée

salmon crudo, salmon caviar, cultured cream, strawberry, chilli (gf, df av)
braised lamb shoulder, pea puree, smoked yoghurt, olive salsa (gf, df av)
fried brie, cauliflower, rhubarb, quince mayo (gf)

Mains

crumbed zucchini, hummus, stracciatella, herb salad (v, gf, df av)
roasted chicken maryland, n'duja, garlic yoghurt, chard, cous cous
honey glazed pork collar, stone fruit, pickled daikon (gf, df)
pan-fried barramundi, tempura broccoli, sesame sauce, kimchi, togaroshi (gf, df)

side to be served – crispy potatoes, truffle mayo

Dessert

rum raisin chocolate tart, mascarpone, dulce de leche
lemon and polenta torte, ricotta, citrus curd, pistachio (gf)
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