

**CURRENT DINNER MENU FOR 18/10/24 – 19/10/24**

**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**

- mortadella schnitty, stracciatella, capsicum jam, basil (gf)
- pea tortellini, guanciale, ricotta salata, burnt butter cream (v av, df av)
- roasted tiger prawns, garlic butter, chorizo, sourdough, rocket

**Mains**

- tempura willow tree farm broccoli, sesame sauce, kimchi, togarashi (v, gf, df)
- mb5+ wagyu chuck rib, hummus, pinenuts, grape, mint (gf, df)
- roasted chicken breast, garlic yoghurt, n'duja, spring greens (gf)
- honey roasted salmon, horseradish cream, beetroot, snow pea (gf)

side to be served – crispy potatoes, truffle mayo

**Dessert**

- sticky toffee pudding, butterscotch, crème fraiche, roasted pear, walnut
- rum raisin chocolate tart, mascarpone sorbet, dulce de leche
- coconut panna cotta, watermelon, vino cotto, basil (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*