

Friday 22 November – Saturday 23 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

smoked tuna, egg, chilli gel, rice cracker, cucumber, togarashi (gf, df)
mortadella schnitzel, straccitella, capsicum jam, olive, basil (df av)
pea tortellini, burnt butter, guanciale, ricotta, salata (v av, df av)

Mains

curried pumpkin, whipped ricotta, walnut, currant, chilli maple (v, gf, df av)
pan-fried barramundi, sunflower queso, fried artichoke, cabbage (gf, df)
roast chicken, spring onion oil, peanut, jasmine rice, pak choy (gf, df)
mb4-5 wagyu flank, potato hash, mushroom, kale, café au lait sauce (gf)

side to be served – chinese broccoli, butter, toasted almonds

Dessert

sticky toffee pudding, butterscotch, pear, walnut, crème, fraiche
chocolate mousse, brownie, cumquat and chocolate sorbet, hazelnuts (gf)
coconut pannacotta, pineapple, coconut ice cream, peanut, sesame (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