

Friday 24 January – Saturday 25 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

roast pumpkin, ricotta, currants, pepita, chilli maple (gf, df av)

mortadella schnitzel, stracciatella, olive, capsicum jam, basil (gf)

braised octopus, romesco, zucchini, chickpeas (gf, df)

Mains

bbq cabbage, pickled shallot, capers, kale, pinenuts, bearnaise (v, gf)

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

honey glazed pork collar, stone fruit, pickled daikon (gf, df)

pan-fried barramundi, tempura broccoli, sesame sauce, spring onion oil, peanuts (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