

CURRENT DINNER MENU FOR 26/07/24 – 27/07/24

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

wagyu beef tartare, egg yolk, pickles, salt bush, tostadas (gf, df)
fried scallops, morcilla, cauliflower, rhubarb (gf, df)
pea tortellini, burnt butter, smoked pork, ricotta salata (v av, df av)

Mains

curried kent pumpkin, whipped ricotta, walnut, currants, chilli maple (v, gf, df av)
tempura snapper, dill yoghurt, summer squash, soft herbs, sumac (gf, df)
honey glazed pork collar, persimmon, daikon, apple (gf, df)
prosciutto wrapped chicken breast, white polenta, pistachio pesto, kale (gf)

side to be served – crispy potatoes, truffle mayo

Dessert

chocolate mousse, strawberry, torched meringue, biscuit crumb
lemon & polenta torte, rhubarb, mascarpone, white chocolate crackle (gf)
earl grey panna cotta, fig jam, roasted pear, pistachio praline (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