

Friday 9 May – Saturday 10 May

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

- braised lamb shoulder, baba ganoush, pomegranate, pinenuts, garlic yoghurt (gf, df av)
- bbq octopus, nduja, cous cous, sweet corn, coriander (df)
- tempura broccoli, sesame dressing, kimchi, togaroshi (v, gf, df)

Mains

- roast cabbage, hummus, currants, almonds, smoked yoghurt (v, gf, df av)
- smoked duck breast, duck croquettes, beetroot, lentils, cavalo nero (gf, df)
- beer-battered snapper, mushy peas, squash, herbs, dill mayo (gf, df)
- 18 hour slow cooked brisket, pumpkin, charred broccolini, sauce de poivre (gf, df av)

side to be served – crispy potatoes, truffle mayo

Dessert

- chocolate mousse, miso caramel, orange, hazelnuts (gf)
- sticky toffee pudding, butterscotch sauce, pear, crème fraiche, walnuts (gf)
- coconut pannacotta, 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