

pre tennis

2 course – 45

3 course – 55

*includes a glass of wine or prosecco

Sweetcorn soup, basil oil

Ocean trout rillette, beetroot, crème fraiche

Dry-aged beef tartare, grilled ciabatta, buckwheat, shallot pickle

Corn-fed chicken breast, harissa, sweetcorn, cresses

Rigatoni pasta, four cheese sauce, leeks + broad beans

Rainbow trout, cannellini beans, fennel, dill

Risotto of braised duck + pecorino, aged balsamic

Gluten free pasta available

+3

Charred broccolini, oyster cream, fried garlic + chilli

9

Salad of witlof, endive, blood orange, black olive + hazelnut

9

Duck fat chips, rosemary salt

10

Tiramisu

Lemon curd tart

Cheese selection, crisp breads, seasonal fruit

12 / 17 / 26

*Please inform your waiter of any dietary & allergy requirements.

Please note, we cannot guarantee that all dishes will be free from allergens. Thank You

\$65 menu

Shared Starters:

Stracciatella, shaved fennel, broad beans, mint

Crostini

Today's charcuterie

Marinated olives from Mt Zero

Oysters

Main Course (guest's choice):

Butter roasted rockling fillet, fennel + pistachio salad

Rigatoni, four cheese sauce, leeks, broad beans, cavolo nero

Corn-fed chicken breast, harissa, sweetcorn, cresses, jus gras

Twice cooked pork belly, cauliflower puree, grilled radicchio

Potatoes & a simple green salad for the table to share

To Finish:

A selection of biscotti & sweets

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*Menu is seasonal & subject to change