

\$65 menu

Shared Starters:

Stracciatella, shaved fennel, broad beans, mint

Crostini

Today's charcuterie

Marinated olives from Mt Zero

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

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

*Please note, we cannot guarantee that all dishes will be free from allergens

*Menu is seasonal & subject to change

\$75 menu

Shared Starters:

Tuna crudo, buttermilk, horseradish, dill

Stracciatella, nectarine, green beans, hazelnuts

Beef tartare, caperberries, fried saltbush, oyster cream

Marinated olives from Mt Zero

Shared Pasta Course:

House made potato gnocchi, lamb ragu, rosemary gremolata

Risotto of peas, broad beans + mint, ricotta salata

Shared Main Course:

Whole roasted baby snapper, crushed peas, smoked almond burnt butter

Free range pork loin, grilled peach, pickled radicchio, balsamic

Braised lamb shoulder, fregola

Potatoes & a simple green salad for the table to share

To Finish:

A selection of biscotti & sweets

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

*Please note, we cannot guarantee that all dishes will be free from allergens

*Menu is seasonal & subject to change

\$85 menu

Entrée (guest's choice):

Tuna crudo, buttermilk, horseradish, dill

Stracciatella, nectarine, green beans, hazelnuts

Country style terrine, house pickles, hot mustard

Main Course (guest's choice):

Butter roasted rockling fillet, parsnip, salmoriglio, lemon

Char grilled Angus rump cap, celeriac remoulade, Café de Paris

Pork belly, butternut pumpkin, PX prunes

Risotto of cauliflower, white onion + Parmesan

Duck fat chips

Charred broccolini with chilli + pangrattato,

To Finish (guest's choice):

Lemon curd tart, raspberries, meringue

Tiramisu

Cheese selection, crisp breads, seasonal fruits

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

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

*Menu is seasonal & subject to change

\$98 menu

On Arrival (to share):

Charcuterie Selection

Entrée (guest's choice):

Cured + smoked Hiramasa kingfish, pickled peach, avocado, shiso

Stracciatella, grilled artichokes, broad beans, fennel

Country style terrine, house pickles, hot mustard

Main Course (guest's choice):

Butter roasted rockling fillet, parsnip, salmoriglio, lemon

Char grilled Angus rump cap, celeriac remoulade, Café de Paris

Pork belly, butternut pumpkin, PX prunes

Risotto of cauliflower, white onion + Parmesan

Duck fat chips

Charred broccolini with chilli + pangrattato,

To Finish (guest's choice):

Lemon curd tart, raspberries, meringue

Tiramisu

To Finish (to share):

Cheese selection, crisp breads, seasonal fruits

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

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

*Menu is seasonal & subject to change