



SET MENU

2-courses for \$69

3-courses for \$83

ENTRÉE

Mozzarella burrata – Marinated heirloom tomato, five shields balsamic of Modena IGP, lemon balm, smoked salt (V)

Wagyu bresaola carpaccio – Thinly sliced wagyu bresaola, herb mayonnaise, pickled shallot, lemon Agrumato oil, ciabatta

Soup of the day – Fresh, seasonal ingredients blended into a comforting soup, served with grilled sourdough and hand-crafted butter (V)

MAINS

Grilled barramundi – Seared barramundi served with cauliflower purée, pickled mushrooms, confit cherry tomatoes, asparagus, and herb butter

Orecchiette – Creamy wild mushrooms, black truffle, confit garlic, summer peas, chives, and shaved parmesan (V)

Gnocchi – Slow-braised beef ragout with mascarpone, chili, Pangrattato, and baby cress

Free range chicken supreme – Chive mashed potatoes, olive oil tossed vegetables, red wine jus or seeded mustard

DESSERT

Dark chocolate tart – Lemon sorbet, mint

Vanilla bean crème brûlée – With almond biscotti

Mango & berries meringue – Crème Chantilly, lime drizzle, coconut crumb

V ~ Vegetarian

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.
Please note, no further discounts apply.

