



# SET MENU

2-courses for \$69

3-courses for \$83

## ENTRÉE

**Burrata di Mozzarella** – Creamy burrata, heirloom cherry tomatoes, relish, basil oil, Five Shields Balsamic Vinegar, micro cress, truffle salt

**Wagyu bresaola** – Thinly sliced Air-Dried Australian Wagyu bresaola, charred asparagus, Parmigiano Reggiano, pickled shallot, crisp focaccia, horseradish mayo

**Soup of the day** – A seasonally inspired soup served with grilled sourdough and hand-churned cultured butter (V)

## MAINS

**Sous Vide Goldfields Lamb shoulder** – Slow-cooked and chargrilled lamb shoulder served with potato skordalia, baby carrot, house made tzatziki, rosemary jus, grilled souvlaki bread

**Free-Range Chicken Supreme** – Served with mash potato, garlic butter vegetables, red wine jus

**Seared Humpty Doo Barramundi** – *Our premium, saltwater Barramundi is sustainably grown on our 100% Australian family owned and operated farm, halfway between Darwin and Kakadu National Park in Australia's Northern Territory* | Pan-seared barramundi, celeriac mash, spinach emulsion, slow roasted cherry tomatoes, crispy enoki mushroom, Yuzu pressed Extra Virgin Olive Oil

**Orecchiette** – A creamy indulgence of wild mushrooms, black truffle, summer peas, chives, and shaved parmesan (V)

## DESSERT

**Trio of chocolates cake** – Lemon sorbet, berries

**Lemon Meringue Tart** – Raspberry compote, pistachio

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.

