

choose one from each course

entrée

salted roasted beetroot, caramelised onion jam, whipped goat cheese, walnut praline, cab sav vinaigrette ^v

market fish ceviche, pickled ginger gel, coconut milk, green chilli, basil, sriracha oil, crispy shallot ^{GF DF}

mains

pan-fried market fish, caper, confit lemon, pickled fennel, brown butter, chives, garlic chips

sous-vide 220g grilled angus sirloin, broccolini, mushroom cream, miso butter, red wine jus

desserts

rosemary crème brulee, grapefruit, crème fraiche ice-cream

churros with spicy hot chocolate sauce, dulce de leche ice-cream

Prices are gst inclusive | ^{DF} dairy-free | ^{GF} gluten-free | ^v vegetarian
Please talk to our team if you have any food allergies, specific dietary requirements.

