



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}

angus sirloin tataki, onion, balsamic honey mustard, shichimi, garlic chips, chilli lime, ponzu dressing

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

roasted butternut angolotti, smoked feta, pickled courgette, crispy sage, panko, sesame, nori beurre noisette ^v

desserts

rosemary crème brulee, grapefruit, crème fraiche ice-cream

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

hazelnut chocolate mousse, chocolate biscuit, broken meringue, sour cherry

Prices are gst inclusive | ^{DF} dairy-free | ^{GF} gluten-free | ^v vegetarian

