



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

sides to share

chunky hand-cut fries, parmesan, truffle

wombok slaw, carrot, red cabbage, sesame, ginger, chipotle mayo ^{DF 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
Please talk to our team if you have any food allergies, specific dietary requirements.