

**\$65 MENU**

**Shared Starters**

Freshly Shucked Oysters

Croquette

Cured Salmon

Marinated Italian olives

Charcuterie Selection

**Second Course**

Rainbow Trout, Cannellini Bean Purée,  
Pickled Cucumber & Onion

Paccheri, Cauliflower, Sumac

Lamb Rump, Caponata, Red Wine Sauce

Chicken, Tomato, Chickpea, Paprika, Mustard

**Dessert**

Petits Fours - to share

*This is a sample menu*

Please inform your waiter of any allergies or  
dietary requirements.

Please note we cannot guarantee that all dishes  
will be free from allergens.

**\$75 Menu**

**First Course**

Mushroom & Fontina Tart, Truffle Oil

Smoked Mussels, Pumpkin, Capers

Ham Hock Terrine, Dried Fruit, Mustard

**Second Course**

Market Fish, Seasonal Garnish

Lamb Rump, Caponata, Red Wine Sauce

Paccheri, Cauliflower, Sumac

Beef Cheek, Celeriac Purée, Cabbage

**Dessert**

Almond Panna Cotta, Wild Berries

Mandarin Semifreddo, Orange, Tarragon

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or dietary requirements.

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**\$85 Menu**

**First Course**

Mushroom & Fontina Tart, Truffle Oil

Calamari, Carrot Purée, Black Olive,  
Garlic Mayo

Chicken Liver Pâté, Brioche, Blood Orange Chutney

**Second Course**

Market Fish, Seasonal Garnish

Prime Cut Beef

Prawn, Stracciatella & Pistachio Risotto

Pork Belly, Celeriac Purée

**Dessert**

Almond Panna Cotta, Wild Berries

Mandarin Semifreddo, Orange, Tarragon

Selected Cheese, Lavouche, Fruit Bread

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