

\$65 menu

Shared Starters:

Freshly shucked oysters

Crostini

Kingfish tartare

Capocollo

Marinated olives from Mt Zero

Main Course (guest's choice):

Rainbow trout, cannellini beans, fennel, dill

Rigatoni pasta, four cheese sauce, leeks + broad beans

Pork cotoletta, Italian coleslaw, lemon

Confit duck leg, kipflers, lardons, frisee

Potatoes & a simple green salad for the table to share

To Finish:

A selection of biscotti & sweets

*Please inform your waiter of any dietary & allergy requirements.

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

*Menu is seasonal & subject to change

\$75 menu

Shared Starters:

Freshly shucked oysters

Crostini

Capocollo

Marinated olives from Mt Zero

Shared Pasta Course:

Rigatoni, chilli, fresh tomato, broccolini, pangrattato

Risotto of broad beans, leek + caciocavallo

Shared Main Course:

Market fish, herb salad, brown butter sauce

Slow roasted porchetta, roasted fennel

Braised lamb shoulder, fregola

Potatoes & a simple green salad for the table to share

To Finish:

A selection of biscotti & sweets

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\$85 menu

Entrée (guest's choice):

Cured + smoked Hiramasa kingfish, pickled peach, avocado, shiso

Stracciatella, grilled artichokes, broad beans, fennel

Country style terrine, house pickles, hot mustard

Main Course (guest's choice):

Butter roasted rockling fillet, parsnip, salmoriglio, lemon

Char grilled Angus rump cap, celeriac remoulade, Café de Paris

Pork belly, butternut pumpkin, PX prunes

Risotto of cauliflower, white onion + Parmesan

Duck fat chips

Charred broccolini with chilli + pangrattato,

To Finish (guest's choice):

Lemon curd tart, raspberries, meringue

Tiramisu

Cheese selection, crisp breads, seasonal fruits

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\$98 menu

On Arrival (to share):

Charcuterie Selection

Entrée (guest's choice):

Cured + smoked Hiramasa kingfish, pickled peach, avocado, shiso

Stracciatella, grilled artichokes, broad beans, fennel

Country style terrine, house pickles, hot mustard

Main Course (guest's choice):

Butter roasted rockling fillet, parsnip, salmoriglio, lemon

Char grilled Angus rump cap, celeriac remoulade, Café de Paris

Pork belly, butternut pumpkin, PX prunes

Risotto of cauliflower, white onion + Parmesan

Duck fat chips

Charred broccolini with chilli + pangrattato,

To Finish (guest's choice):

Lemon curd tart, raspberries, meringue

Tiramisu

To Finish (to share):

Cheese selection, crisp breads, seasonal fruits

*Please inform your waiter of any dietary & allergy requirements.

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