

## **\$65 menu**

### **Shared Starters:**

Stracciatella, shaved fennel, broad beans, mint

Crostini

Today's charcuterie

Marinated olives from Mt Zero

### **Main Course (guest's choice):**

Butter roasted rockling fillet, fennel + pistachio salad

Rigatoni, four cheese sauce, leeks, broad beans, cavolo nero

Corn-fed chicken breast, harissa, sweetcorn, cresses, jus gras

Twice cooked pork belly, cauliflower puree, grilled radicchio

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:**

Tuna crudo, buttermilk, horseradish, dill

Stracciatella, nectarine, green beans, hazelnuts

Beef tartare, caperberries, fried saltbush, oyster cream

Marinated olives from Mt Zero

### **Shared Pasta Course:**

House made potato gnocchi, lamb ragu, rosemary gremolata

Risotto of peas, broad beans + mint, ricotta salata

### **Shared Main Course:**

Whole roasted baby snapper, crushed peas, smoked almond burnt butter

Free range pork loin, grilled peach, pickled radicchio, balsamic

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):**

Tuna crudo, buttermilk, horseradish, dill

Stracciatella, nectarine, green beans, hazelnuts

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

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