

\$65 menu

Shared Starters:

Stracciatella, salt roasted beetroot, walnuts, black olive

Tuna tartare, buttermilk dressing, charred cucumber, radish

Today's charcuterie

Warm marinated olives

Main Course (guest's choice):

Selected local fish fillet, parsley butter, smoked almonds, fennel salad

Risotto of wild mushrooms + taleggio

Maccheroni, short rib ragu, chilli pangrattato, pecorino

Twice cooked pork belly, cauliflower puree, grilled radicchio

Shoestring fries & a simple green salad for the table to share

Shared To Finish:

Tiramisu

A selection of sweet treats

*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, salt roasted beetroot, walnuts, black olive

Vitello tonnato – milk poached rose veal, fresh tuna mayo, capers, cornichons, watercress

Warm marinated olives

Shared Pasta Course:

Maccheroni, short rib ragu, chilli pangrattato, pecorino

Risotto of wild mushrooms + taleggio

Shared Main Course:

Roasted local snapper, smoked almonds, burnt butter, fennel + dill salad

Pork loin on the bone, jerusalem artichoke, pickled radicchio, balsamic

Braised lamb shoulder, fregola

Shoestring fries & 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 dressing, radish, dill

Stracciatella, salt roasted beetroot, walnuts, black olive

Country style terrine, house pickles, hot mustard

Main Course (guest's choice):

Butter roasted rockling fillet, parsnip, salsa verde, lemon

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

Slow cooked ox cheek, jerusalem artichoke, cavolo nero, red wine

Risotto of cauliflower, white onion + Parmesan

Shoestring fries

Roasted Brussels sprouts, parmesan cream

To Finish (guest's choice):

White chocolate semifreddo, hazelnut crumble, salted caramel

Tiramisu

Cheese selection, crisp breads, seasonal fruits

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\$98 menu

On Arrival (to share):

Charcuterie Selection

Entrée (guest's choice):

Tuna crudo, buttermilk dressing, radish, dill

Stracciatella, salt roasted beetroot, walnuts, black olive

Country style terrine, house pickles, hot mustard

Main Course (guest's choice):

Butter roasted rockling fillet, parsnip, salsa verde, lemon

Char grilled Angus sirloin, celeriac remoulade, Café de Paris butter

Victorian lamb rump, warm kipfler potato salad, pencil leeks

Risotto of cauliflower, white onion + Parmesan

Shoestring fries

Roasted Brussels sprouts, parmesan cream

To Finish (guest's choice):

White chocolate semifreddo, hazelnut crumble, salted caramel

Tiramisu

To Finish (to share):

Cheese selection, crisp breads, seasonal fruits

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