

## **\$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, cime di rapa  
Risotto of cauliflower, white onion + parmesan

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

Market fish, herb salad, brown butter sauce  
Pork cotoletta, Italian coleslaw, lemon  
Confit duck leg, kipflers, lardons, frisee  
Leek + blue cheese tart, waldorf salad

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  
Burrata, grilled leeks, hazelnuts, dill  
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  
Victorian lamb rump, warm kipfler potato salad, pencil leeks  
Risotto of cauliflower, white onion + Parmesan  
Duck fat chips  
Charred broccolini with chilli + pangrattato

### **To Finish (guest's choice):**

Chocolate mousse, cocoa nib + pine nut crumble, double cream  
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  
Burrata, grilled leeks, hazelnuts, dill  
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  
Victorian lamb rump, warm kipfler potato salad, pencil leeks  
Risotto of cauliflower, white onion + Parmesan  
Duck fat chips  
Charred broccolini with chilli + pangrattato

### **Dessert (guest's choice):**

Chocolate mousse, cocoa nib + pine nut crumble, double cream  
Tiramisu

### **To Finish (to share):**

Cheese selection, crisp breads, seasonal fruits

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