

\$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
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,
for the table to share

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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allergens. Thank you

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\$98 menu

On Arrival (to share):

Charcuterie Selection

Entrée (quest's choice):

Cured + smoked Hiramasa kingfish, pickled peach, avocado, shiso
Burrata, grilled leeks, hazelnuts, dill
Country style terrine, house pickles, hot mustard

Main Course (quest'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,
for the table to share

Dessert (quest'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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