

December Group Lunch Menu — available Saturday to Thursday

3 Course — \$55

*includes shared sides with second course

Sweetcorn soup, basil oil

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

House made rillettes, house pickles, brioche

Grilled cotechino, potato puree, Puy lentils, cavolo nero

Rigatoni, four cheese sauce, leeks + broad beans

Rainbow trout, cannellini beans, fennel, dill

Risotto of braised duck + pecorino, aged balsamic

Gluten free pasta available

+3

Lemon curd tart

Tiramisu

Cheese selection, crisp breads, seasonal fruit

12 / 17 / 26

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

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

*Menu is seasonal + subject to change