

2 course – 45

3 course – 55

\*includes a MGC & tonic, a glass of wine or prosecco

Chicken + leek soup, fried chicken oyster, leek, tarragon

Tuna tartare, buttermilk dressing, radish, dill

Stracciatella, grilled nectarine, green beans, hazelnuts

-----  
 O'Connor's grass fed bavette steak, salsa verde, pickled onion, rocket

Rigatoni, pork + fennel sausage ragù, n'duja, pecorino

Rainbow trout, smoked almond burnt butter, fennel + herb salad

Risotto of peas, broad beans, + mint, ricotta salata

Gluten free pasta available +3

Charred broccolini, fried garlic + chilli, pangrattato 9

Gem lettuce, salad cream, pecorino 9

Shoestring fries 8

-----  
 Tiramisu

White chocolate semifreddo, hazelnuts, salted caramel

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.

\* Available from 5pm till 8.30pm during the Melbourne International Comedy Festival March 28 till April 21, 2019