



## ADD

**Mixed Marinated Olives** (gf/v) 11  
**Woodfired Bread** extra virgin olive oil & aged balsamic (v) 17  
**Housemade Hummus** chickpeas, tahini sauce, beurre noisette, crispy chickpeas & evoo (gf/v/vo) 15  
**Six Sydney Rock Oysters** (gf/df):  
**Natural** 6.5 each / **Mignonette** 7 each  
**Pickled cucumber, salmon caviar & chardonnay vinegar** 7.5 each

# 3 COURSE \$59 SET MENU

## COURSE #1 - ENTREE

CHOICE OF

**Saffron Arancini** goats feta, fior di latte mozzarella, pecorino, leek & saffron aioli (v)  
**Grilled Avocado** hazelnuts, almond cream, baby beets, salsa verde & potato crisp (vegan/gf/df) (served cold)  
**Fried Calamari** chilli salt, lemon & garlic aioli (df)  
**Kingfish Ceviche** avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)

## COURSE #2 - MAIN

CHOICE OF

**Spicy Vodka Rigatoni** tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)  
**Barramundi** pan seared barramundi, paris mash, caper & lemon butter sauce (gf)  
**Braised Lamb Shank** mash potato, watercress, mint & confit cherry tomatoes  
**Vegan Mushroom Casarecce** mushrooms, confit garlic, truffle, plant cream, vegan cheese & hazelnut (ve)  
**Pepperoni Pizza** cotto salumi, tomatoes, confit garlic, toasted fennel seeds, fior di latte & grana padano  
**Grilled Chicken Pizza** marinated chicken breast, citrus & achiote, avocado, feta, mozzarella & pimientos  
**Butternut Pumpkin Pizza** pinenuts, caramelised onion, pumpkin creme, feta, rocket, balsamic & evoo (v)

## COURSE #3 - DESSERT

CHOICE OF

**Steamed Vanilla Cheesecake** berries, graham crumble & honeycomb  
**Gelato - Choose 3 Scoops**  
choice of vanilla bean (v/gf), belgian chocolate (v/gf), coconut (ve/df/gf), passionfruit (ve/df/gf), or raspberry (ve/df/gf)

### DIETARY NOTES

Gluten Free (gf) - Vegetarian (v) - Vegan (vegan) - Dairy Free (df)  
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

### CONDITIONS

\$59 set menu available for all dine in guests on: Thursday Lunch/Dinner or Friday Lunch or Sunday Dinner during June 2025 only. No switching or altering the special set-menu with other menu items on our a la carte menu allowed. Guests on the same table are welcome to order from the a la carte menu instead of or in addition to the \$59 set menu promotion. Promotion is available to dine in only. A 10% surcharge applies on all Sundays.

\*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS