



ADD

Mixed Marinated Olives (gf/v) 11

Six Sydney Rock Oysters (gf/df):

Natural 6.5 each / Mignonette 7 each / Pickled cucumber, salmon caviar & chardonnay vinegar 7.5 each

3 COURSE \$65 SET MENU

****For the Month of July: ONLY at Lunch Thursdays/Fridays & Dinner Thursdays/Sundays****

MENU SUBJECT TO CHANGE & DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS. UNTIL SOLD-OUT DAILY.

COURSE #1 - ENTREE

CHOICE OF

Wagyu Meatballs

grape tomatoes, smoked mozzarella, basil, parmesan & woodfired bread stick (4 meatballs)

Fried Calamari

chilli salt, lemon & garlic aioli (df)

Salmon Sashimi

ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df)

Grilled Avocado

hazelnuts, almond cream, baby beets, salsa verde & potato crisp (vegan/gf/df) (served cold)

Fried Burrata

basil pesto, tomato confit, parmesan, extra virgin olive oil & woodfired bread stick (v)

COURSE #2 - MAIN

CHOICE OF

Lamb Saffron Pappardelle

braised lamb shoulder, red wine, tomatoes, basil, peas, parmesan & pecorino cheese

Pumpkin & Ricotta Filled Crown Pasta

marscarpone, parmigiano reggiano, peas, white wine & eschalot cream reduction (v)

Barramundi

pan seared, paris mash, caper & lemon butter sauce (gf)

Vegan Mushroom Casarecce

mushrooms, confit garlic, truffle, plant cream, vegan cheese & hazelnut (vegan)

Steak Frites - Rangers Valley Black Onyx Scotch Fillet MBS 4+ 300gr (+\$10pp)

café de paris butter, fries, watercress & port jus (served medium only).

Vegetarian Pizza

grilled eggplant & zucchini, bullhorn peppers, spinach, tomato, artichoke, mushrooms, garlic, chilli & fior di latte (v)

Fried Chicken Pizza

fried chicken strips, smoked fior di latte, parmigiano reggiano, parsley & buffalo sauce (not available gluten free)

Quattro Meat Pizza

smoked ham, chorizo, pancetta, cotto picante, meat sauce, spanish onion, fior di latte, mozzarella & tomato base.

(Gluten free pasta option available +3 / Gluten free pizza base +5 / Vegan pizza cheese +5)

COURSE #3 - DESSERT

CHOICE OF

Crème Caramel

smooth & creamy baked custard & topped with a layer of golden caramel

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: \$65 set menu available for all dine in guests on: Thursday Lunch/Dinner or Friday Lunch or Sunday Dinner during July 2025 only. Maximum group size for this promotion is 12 guests. Any groups with 13 or more guests must select one of our standard set menus for large groups. 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 \$65 set menu promotion. Each person must purchase their own \$65 set menu to be eligible for this promotion. Promotion is available to dine in only. A 10% surcharge applies on all Sundays.