



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 August: 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)

Saffron Arancini

goats feta, fior di latte mozzarella, pecorino, leek & saffron aioli (v)

Fried Calamari

chilli salt, lemon & garlic aioli (df)

Grilled Avocado

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

Split King Prawns (+\$5pp)

chilli, chives & garlic butter (gf)

COURSE #2 - MAIN

CHOICE OF

Pumpkin & Ricotta Filled Crown Pasta

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

Spicy Rigatoni

spicy tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)

Barramundi

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

Vegan Mushroom Casarecce

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

Wagyu Beef Cheek MBS 9+ (+\$10pp)

overnight braised beef cheek, paris mash, carrots, squash, chives & port jus (gf)

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

Vegetarian Pizza

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

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

COURSE #3 - DESSERT

CHOICE OF

Chocolate Passionfruit Cake

with chocolate gelato & whipped mascarpone (gf)

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: Available on: Thursday Lunch/Dinner or Friday Lunch or Sunday Dinner during August, 2023 to dine-in only, for groups up to max 12 guests. Any groups 13 or more guests must select one of our standard set menus for large groups. No alterations 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. Each person must purchase their own \$65 set menu to be eligible for this promotion. A 10% surcharge applies on all Sundays.