



3 COURSE \$75 SET MENU

**** From 11th September until 28th September inclusive:
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

Salmon Sashimi (df)

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)

Six Sydney Rock Oysters (gf/df) (+\$5pp)

natural or mignonette

Six Sydney Rock Oysters (gf/df) (+\$8pp)

pickled cucumber, salmon caviar & chardonnay vinegar

Fried Burrata (v)

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

Saffron Arancini

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

Split King Prawns

chilli, chives & garlic butter (gf)

COURSE #2 - MAIN

CHOICE OF

Murray Cod (gf)

pan roasted in brown butter, pea puree, asparagus, scorched beans, broccolini & chives (gf)

Wagyu Rump Cap MBS 9+ 270gr (+\$10pp)

duck fat potato maxim, vinegar salt, portobello mushroom, pickled pearl onion, green peppercorn sauce (served medium only)

Quattro Cheese Tortellini (v)

four cheeses & spinach filled tortellini, blackcurrants, pine nuts & sage burnt butter (v)

Lamb Saffron Pappardelle

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

Vegan Mushroom Casarecce (vegan)

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

Prawn Pizza

marinated with garlic & chilli, fior di latte, roasted capsicum, tomato base & salsa verde.

Bruschetta Pizza

grape tomatoes, basil, oregano, eschallots, burrata, aged balsamic & evoo (v)

BBQ Short Rib Pizza

Slow cooked short rib - marinated cola sauce, mozzarella & cheddar & fried onion ring

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

COURSE #3 - DESSERT

CHOICE OF

Croissant Bread & Butter Pudding

apricot glaze, almonds, currants, crème anglaise & vanilla bean gelato (v)

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 from 11th September until 28th September inclusive. 2025 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 \$75 set menu. Each person must purchase their own \$75 set menu to be eligible for this promotion. A 10% surcharge applies on all Sundays.