



3 COURSE \$69 SET MENU

****For the Month of June: 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

Sushi: Nigiri: Seared Salmon Mentaiko Aburi (4 pcs)

with pickled ginger, soy & wasabi (please advise if you prefer it without wasabi)

Fried Burrata

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

Wagyu Meatballs

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

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

Split King Prawns (+\$5pp)

chilli, chives & garlic butter (gf)

COURSE #2 - MAIN

CHOICE OF

Crumbed Lamb Cutlets (2 pcs) (upgrade: extra lamb cutlets +\$5 each)

paris mash, lyonnaise sauce, cherry tomatoes & rosemary

Quattro Cheese Tortellini

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

Handmade Lumache Pasta w. Spicy Vodka Sauce

spicy tomato & vodka sauce with lumache pasta, 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)

Margherita Pizza

roma & grape tomatoes, fior di latte, parmesan, buffalo mozzarella, oregano & basil (v)

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

Croissant Bread & Butter Pudding (+\$3pp)

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

Deep-Fried Vanilla Ice-Cream

gold leaf and butter scotch sauce (v)

Vegan/gluten free dessert available on request

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: Lunch Thursdays/Fridays & Dinner Thursdays/Sundays for the month of June 2026 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 \$69 set menu. Each person must purchase their own \$69 set menu to be eligible for this promotion. A 10% surcharge applies on all Sundays.