



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 \$69 SET MENU

****From 23rd April until 31st May: ONLY at Lunch Thursdays/Fridays & Dinner Thursdays/Sundays****

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

****\$69 SET MENU DOES NOT OPERATE AND IS NOT AVAILABLE ON MOTHER'S DAY - SUNDAY 10TH MAY 2026****

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)

Split King Prawns (+\$5pp)

chilli, chives & garlic butter (gf)

COURSE #2 - MAIN

CHOICE OF

Braised Lamb Shank

mash potato, watercress, mint & confit cherry tomatoes

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)

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

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

Butternut Pumpkin Pizza

pinenuts, caramelised onion, pumpkin creme, feta, rocket, balsamic & evoo (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

Steamed Vanilla Cheesecake

berries, graham crumble & honeycomb

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

apricot glaze, almonds, currants,
crème anglaise & vanilla bean gelato (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 from 23rd April until 31st May 2026 to dine-in only, for groups up to max 12 guests. \$69 Set Menu does not operate and is not available on Mother's Day - Sunday 10th May 2026. 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.