



# 3 COURSE \$69 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

### Tempura Prawns (5)

authentic japanese tempura batter & spicy mayonnaise

### Zucchini Flowers (3)

tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v)

### Roasted Watermelon (+\$3pp)

burrata, aged balsamic, lemon balm, extra virgin olive oil & woodfired bread (v)

(gluten free option with focaccia on request +\$3)

### Salmon Sashimi

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

(gluten free option available on request)

### Grilled Avocado

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

### Fried Calamari

chilli salt, lemon & garlic aioli (df) (l)

## COURSE #2 - MAIN

CHOICE OF

### Pumpkin Agnolotti

handmade fresh pumpkin and stracciatella agnolotti, toasted hazelnuts, pumpkin crisps & lemon butter sauce (v)

### Lumache Pasta w. Spicy Vodka Sauce

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

### Barramundi

crushed peas, mint, crème fraîche, sunflower seeds and caper beurre noisette & crispy pommes allumettes (A)

### 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

### BBQ Short-Rib Pizza

slow cooked short rib - marinated cola sauce, mozzarella & cheddar & fried onion rings

### Vegetarian Pizza

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

### Mushroom Casarecce

mushrooms, confit garlic, truffle, cream, parmesan & hazelnut (v) (vegan option with plant cream available +\$3)

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

## COURSE #3 - DESSERT

CHOICE OF

### Panna Cotta

vanilla panna cotta, red berry coulis, raspberry pearls & raspberry popping candy (v/gf)

### Chocolate Royale

silky callebaut milk chocolate delicade with whipped chocolate cream, hazelnut praline, feuilletine crunch, toasted pecans, raspberry gel & vanilla bean gelato (v)

**Vegan/gluten free dessert available on request**

### SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

### 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 August 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.