



3 COURSE \$69 SET MENU

****For the Month of July: 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

Dynamite Roll

tempura prawns, cucumber, avocado, crème cheese & dynamite sauce (l)

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

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

Zucchini Flowers (3)

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

Saffron Arancini

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

Wagyu Meatballs

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

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

natural (A) or mignonette (A)

Tomato & Burrata Salad

grape & heirloom tomatoes, burrata, age balsamic, extra virgin olive oil, basil, woodfire bread (v)
(upgrade: add san daniele prosciutto 18mth: +5)

Vegan entree available on request

COURSE #2 - MAIN

CHOICE OF

Pumpkin Cappellacci

stracciatella, roasted pumpkin, crispy sage, toasted hazelnuts, brown butter & pumpkin crisps (v)

Prawn & Scallop Ravioli

spicy sichuan pepper, lardo, coriander, & chives (l)

Handmade Lumache Pasta w. Spicy Vodka Sauce

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

Mushroom Casarecce

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

Barramundi

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

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

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

(upgrade: thinly shaved fresh black truffle: 3 grams: +12 / 6 grams +24)

Any Pizza

select any pizza from our pizza menu on page 9 & 10

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

COURSE #3 - DESSERT

CHOICE OF

Trio of Gelato

vanilla bean (v/gf), belgian chocolate (v/gf) & raspberry (ve/df/gf)

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

apricot glaze, almonds, currants, crème anglaise & 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 July 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.