



2 COURSE \$55 SET MENU

****For the Month of September: 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 (A) (please advise if you prefer it without wasabi)

Dynamite Roll

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

Grilled Avocado

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

Fried Burrata

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

Fried Calamari

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

Split King Prawns (+\$5pp)

chilli, chives & garlic butter (gf) (A)

OPTIONAL UPGRAGE: \$5 OYSTERS

ADD TO YOUR ENTREE

Sydney Rock Oysters (gf/df) (A) (+\$5 each): natural or mignonette

COURSE #2 - MAIN

CHOICE OF

Braised Lamb Shank

mash potato, watercress, mint & confit cherry tomatoes

Barramundi

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

Lumache Pasta w. Spicy Vodka Sauce

spicy tomato & vodka sauce with handmade 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)

Quattro Cheese Tortellini

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

Margherita Pizza

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

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)

DESSERT

DESSERT IS OPTIONAL. ANY DESSERT IS AVAILABLE TO PURCHASE
AS PER THE A LA CARTE DESSERT MENU

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 September 2026, excluding Father's Day on Sunday 6th September. Available 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.