



2 COURSE \$55 SET MENU

****For the Month of October: ONLY at Lunch Thursdays/Fridays & Dinner Thursdays/Sundays****
MENU SUBJECT TO CHANGE & DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS. UNTIL SOLD-OUT DAILY. AVAILABLE UNTIL SUN 1ST NOVEMBER.

COURSE #1 - ENTREE

CHOICE OF

Wagyu Meatballs

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

Roasted Watermelon (+\$3pp)

burrata, aged balsamic, lemon balm, evoo & woodfired bread stick (v) (gf option available)

Fried Calamari

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

Zucchini Flowers (3)

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

Kingfish Ceviche

avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)

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

natural (A) or mignonette (A)

Grilled Avocado

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

COURSE #2 - MAIN

CHOICE OF

Potato & Stracciatella Gnocchi

pan seared gnocchi, zucchini flower, mushrooms, sage, lemon butter sauce chives & parmesan (v)

Prawn & Scallop Ravioli

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

Lumache Pasta w. Spicy Vodka Sauce

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

Singapore Chilli Style Prawns - Individual portion (+\$15pp)

coriander, spring onions, chilli, garlic, steamed rice & house warmed baozer buns (A)

Barramundi

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

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

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

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)

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 October 2026, until and including Sunday 1st November. 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 \$55 set menu to be eligible for this promotion. A 10% surcharge applies on all Sundays.