

To start
your choice of

Tanqueray Gin cured Ocean Trout, fresh fennel, ruby grapefruit, wild rice horseradish (gf)
Red beetroot, Stracciatella cheese, vegan XO, zaatar, golden beetroot, faro (gf & vgn option)
Parisian gnocchi, charred leeks, broccolini, pine nuts, burnt butter, shaved parmesan (v)

Main
your choice of

Fresh fish of the day (to be advised) (gf)
Portobello & assorted seasonal mushrooms, celeriac puree & celeriac jus (vgn) (gf)
Signature Lamb Press, pancetta, charred cauliflower, snow & sugar snap peas, chermoula chickpeas (gf)
Twice cooked chicken breast, stone fruit puree, pickled witlof, herb crumbs, jus (gf option)

all mains are served with
Crushed potatoes, rosemary salt (v) (gf)
Greek village salad (v) (gf)

To finish
your choice of

Mango & lime semifreddo, passionfruit, malibu, pistachio meringue
Saffron poached pear, goats curd, rizogalo, rosemary ice cream (gf)

(v) vegetarian (gf) gluten free (vgn) vegan

Two courses \$74- pp
Three courses \$89- pp

Option to add a steak course (prepared m-r) \$15 pp or cheese course \$10 pp

3-course minimum for group bookings on Friday & Saturday evening

\$250- room hire only applies for bookings under 14 guests

Apologies, no BYO for group bookings unless arrangements have been made

Pricing inclusive of GST

