

To start

your choice of

Grilled haloumi, poached pear, dry oregano, olive oil (v) (gf)

Hiramasa Kingfish sashimi, shallots, verjuice, witlof, salmon roe (gf)

House made potato gnocchi, baby spinach, pecorino beurre blanc, toasted pine nuts (v)

Main

your choice of

Fresh local fish of the day (to be advised) (gf)

Tahini glazed zucchini, Baba Ghanoush, dukkah, fresh herbs, puffed faro (v) (gf option)

12 hour braised beef cheeks, creamy polenta, salsa verde, root vegetables (gf)

Signature Lamb Press, pancetta, celeriac, broccolini, cauliflower, cavolo nero, jus (gf)

all mains are served with

Crushed potatoes, rosemary salt (v) (gf)

Brussel sprouts, confit tuna aioli, lardon (gf)

To finish

your choice of

Warm banana bread, Earl Grey ice cream, burnt butter, citrus caramel

Layered Bougatsa, semolina & rose custard, bay leaf ice cream, pistachio

(v) vegetarian (gf) gluten free

Two courses \$75- pp

Three courses \$90- 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

