

TWO COURSE MENU

72PP

starters to share

italian flat bread, wood fire grilled eggplant dip *

marinated olives

wood roasted peach, herbed labne, pomegranate, vincotto

wood fire grilled octopus, romesco, charred tomato salsa

merguez lamb sausage, north African spiced pepper chutney

main course

wood fire grilled leeks, asparagus, hazelnut cream v

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, korean mojo, charred orange sesame, shaved cabbage

wagyu rump, chimichurri, herbs, cress

mixed leaves, salted ricotta, toasted grains

hand cut chips

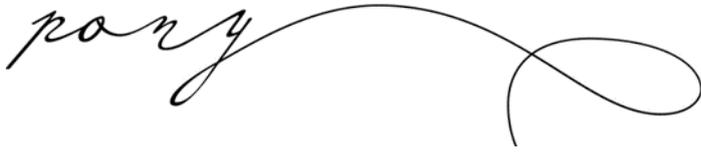
dessert course

burnt orange chocolate truffles

This menu is not available for dinner service on Fridays and Saturdays.

* Contains gluten. Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amount of nuts, alert your waiter with any concerns.

Menus are subject to change without notice due to product availability. Split bills welcome with up to 2 payments. Credit card surcharge including Amex of 1% Diners 2.55%. A surcharge of 10% applies on Sundays, public holidays and for groups of 10 or more guests.



THREE COURSE MENU

85PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

wood roasted peach, herbed labne, pomegranate, vincotto

wood fire grilled octopus, romesco, charred tomato salsa

merguez lamb sausage, north African spiced pepper chutney

main course

wood fire grilled leeks, asparagus, hazelnut cream v

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, korean mojo, charred orange sesame, shaved cabbage

270g sirloin, black garlic butter, herbs, cress

mixed leaves, salted ricotta, toasted grains

hand cut chips

dessert course

flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce

wood roasted macadamia and salted caramel tart, crème fraîche

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PREMIUM DINING MENU

92PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

sydney rock oysters, eschallot vinegar

wood roasted peach, herbed labne, pomegranate, vincotto

wood fire grilled octopus, romesco, charred tomato salsa

quail drumsticks, jamaican jerk sauce

main course

wood fire grilled leeks, asparagus, hazelnut cream v

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, korean mojo, charred orange sesame, shaved cabbage

400g roasted bangalow pork belly, adobo sauce

270g sirloin, black garlic butter, herbs, cress

mixed leaves, salted ricotta, toasted grains

green beans, broccolini, anchovy, almond cream

hand cut chips

dessert course

flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce

wood roasted macadamia and salted caramel tart, crème fraîche

selection of cheese, quince paste and lavosh *

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