

TWO COURSE MENU

72PP

STARTERS TO SHARE

- wood fired flat bread, za'atar, whipped hummus, chilli oil *
- yellowfin tuna, burnt carrot and chilli jam, salmon roe, crispy rice
- burrata, sweet peppers, grains, basil oil
- roasted cauliflower, garlic shoots, pickled raisins, macadamia cream, curry leaf

MAIN COURSE

- ricotta dumplings, broccolini, peas, almond flakes, pecorino *
- market fish
- spatchcock, charred greens, spicy peanut sauce
- 300g sirloin, black garlic butter, snow peas, herbs, cress

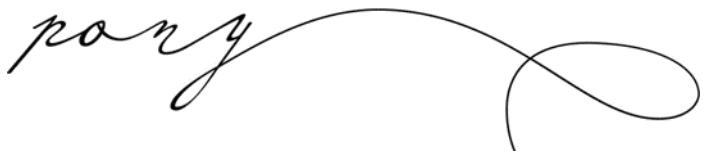
- market leaf salad, salted ricotta, leek vinaigrette
- shoestring fries

DESSERT COURSE

- baileys 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

- wood fired flat bread, za'atar, whipped hummus, chilli oil *
- yellowfin tuna, burnt carrot and chilli jam, salmon roe, crispy rice
- burrata, sweet peppers, grains, basil oil
- roasted cauliflower, garlic shoots, pickled raisins, macadamia cream, curry leaf

MAIN COURSE

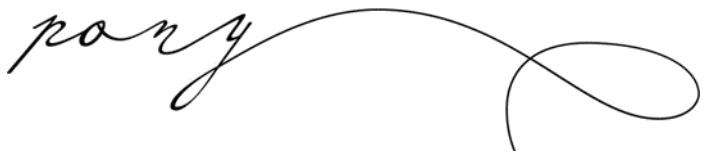
- ricotta dumplings, broccolini, peas, almond flakes, pecorino *
- market fish
- spatchcock, charred greens, spicy peanut sauce
- 300g sirloin, black garlic butter, snow peas, herbs, cress

- market leaf salad, salted ricotta, leek vinaigrette
- shoestring fries

DESSERT COURSE

- chocolate fondant, passionfruit ice cream
- wood roasted macadamia caramel tart, next doors honey ice cream *

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PREMIUM DINING MENU

92PP

STARTERS TO SHARE

- wood fired flat bread, za'atar, whipped hummus, chilli oil *
- sydney rock oysters, eschallot vinegar
- yellowfin tuna, burnt carrot and chilli jam, salmon roe, crispy rice
- quail drumsticks, okra, jerk sauce
- roasted cauliflower, garlic shoots, pickled raisins, macadamia cream, curry leaf

MAIN COURSE

- ricotta dumplings, broccolini, peas, almond flakes, pecorino *
- market fish
- rack of lamb, smoked eggplant, olive tapenade, vine tomatoes
- 300g sirloin, black garlic butter, snow peas, herbs, cress

- wood roasted carrots, hazelnuts, harissa, feta
- market leaf salad, salted ricotta, leek vinaigrette
- shoestring fries

DESSERT COURSE

- chocolate fondant, passionfruit ice cream
- wood roasted macadamia caramel tart, next doors honey ice cream *
- selection of cheese, quince paste and lavosh *

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