

TWO COURSE MENU

69PP

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

79PP

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

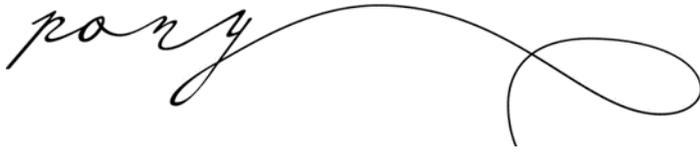
shoestring fries

dessert course

chocolate fondant, passionfruit ice cream

wood roasted macadamia caramel tart, next doors honey ice cream *

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PREMIUM DINING MENU

89PP

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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