



SET MENU

2 Course - \$120pp

3 Course - \$135pp

Please choose 3 from each course

Antipasti ~ Choice of

Spencer Gulf Kingfish Crudo + Green Tomato + Pickled Cucumber + Stracciatella + Bronze Fennel (nf, gf)

Honey Marinated Figs + Pickled Japanese Turnip + Nashi Pear + Crispy Chickpeas + Pizzo (vegan, gf,nf)

Burrata + Sour Cherries + Nduja (nf, gf)

WA Octopus + Black Olive + Roast Tomato + Celery Leaf (gf, df, nf)

Grilled Skull Island Tiger Prawns + Salsa Verde + Lemon (nf, gf, df)

Blue Swimmer Crab Casino + Baby Artichokes +

Scallop Nduja Butter + Grissini Pangrattato + Bottarga (nf)

Mains ~ Choice of

Zucchini Milanese + Pickled Yellow Squash + Stracciatella + Candied Hazelnut + Mint + Bronze Fennel (v)

Orecchiette + Wild Boar + Red Wine Ragu + Stracciatella (nf)

Fish of the Day + Pugliese EVO + Lemon (gf, nf, df)

Dry Aged Yellowfin Tuna Steak + Baby Artichoke + Salmoriglio Dressing + Jus (gf, nf, df)

350gm Berkshire Pork Cutlet + London Pippin Apple + Marjoram + Jus (gf,nf,df)

200g Tajima Wagyu MBS6+ Sirloin + Tarragon Butter + Jus (nf, df)

Served with

Seasonal Ramarro Farm Leaves + Radish + Honey & Strawberry Vinegar (v, df, nf, gf)

Wild & Farmed Mushrooms trifolati (nf, gf, df)

Baby Kipler Potatoes + Preserved Lemon (nf, gf, df)

Desserts ~ Choice of

Strawberry Crostata + Vanilla Pastry Cream + White Balsamic Strawberry Sorbet (nf)

Buffalo Ricotta Cheese Cake + Pistachio (v)

Cacao Barry 'Inaya' Chocolate Tart + Passionfruit Curd Tart + Chocolate Sorbet (nf)