



SET MENU

2 Course - \$120pp

3 Course - \$135pp

Please choose 3 from each course

Antipasti ~ Choice of

Dry Aged Huon Salmon Crudo + Apple Cucumber + Pickled Fennel + Fermented Chilli +
Bronze Fennel (nf, gf)

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

Burrata + Sour Cherries + Nduja (nf, gf)

Qld Grilled King Prawns + Scallop Nduja Butter + Bottarga + Lemon (2pcs) (gf, nf)

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

Mains ~ Choice of

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

Cavatelli + Portarlington Mussels + Pea + Chilli + Lemon + Parsley + Pangrattato (nf, df)

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

Dry Aged Yellowfin Tuna Steak + Caponata + Fig Leaf Oil + Pinenuts + Jus (gf, nf, df)

350gm Berkshire Pork Cutlet + Pickled Magic Cot Apricot + Sage + Jus (nf, df)

200g Tajima Wagyu MBS6+ Sirloin + Portobello Mushroom Ketchup + 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)