

FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE

SET MENU – 17/09/20
2 course – 55 3 course – 65

Entrée

House shucked pacific Oysters natural or Chefs Kilpatrick (4)
Prawn & scallop tortellini nero, asparagus & Sauce Vierge
Braised beetroot, goats cheese & ricotta galette w/- za'atar & honey
Chicken liver parfait, crème de cassis jelly, crostini
Pecan smoked duck breast, parsnip, apple, chestnuts, vincotto glaze

Mains

Fish of the day
Linguine ai frutti di mare, prawns, clams, mussels, scallops, fish, salsa rosa, saffron
Eye fillet, horseradish mash, grilled broccolini, red wine jus
Moroccan marinated lamb rump, Israeli cous cous, eggplant kasundi, smoked
labneh, pomegranate

Dessert

Chocolate torte, orange caramel, crème Chantilly
Vanilla & bay leaf crème brulee w/- Tuile
Affogato w/- hazelnut & Lemon Biscotti
Chefs cheese selection, quince, lavosh, sour dough
Deconstructed banoffee pie, dulce de leche, cream cheese,
burnt banana, plantain crisp

Sides

Triple cooked hand-cut chips, vinger salt & aioli -9
Garden Salad -9
Green Beans, toasted almonds, brown butter -9
Smoked carrots w/- whipped feta & pistachios -9
House made sourdough -5