

FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE

**SET MENU 2 course – 55 3 course – 65**

**Oysters 6/12**

House shucked natural – Veuve Clicquot mignonette 24/44

**Entrée**

Pork and duck terrine, prosciutto, vincotto, crostini  
Fried zucchini flowers, stuffed with three cheese, oven roasted tomatoes, pesto  
Spicy Thai beef tartare salad in betel leaf  
Vodka cured salmon gravlax, horseradish, creme fraiche, beetroot, dill  
Ricotta and egg yolk raviolo, asparagus, parmesan, truffle oil

**Mains**

Fish of the day  
220g Eye fillet, potato fondant, braised silverbeet, red wine jus  
Moreton bay bug and king prawn risotto with fennel, saffron, lemon  
Crispy Skin twice cooked half spatchcock, rice pilaf, and chilli jam  
Pan Fried potato gnocchi, pumpkin puree, pepitas, labneh w/- brown butter

**Dessert**

Pineapple tarte tatin, coconut and clove ice-cream, toasted coconut  
Chocolate mocha tart, frozen espresso parfait, hazelnut praline  
Deconstructed strawberry cheesecake with elderflower syrup and almond tuile  
Affogato w/- hazelnut & Lemon Biscotti  
Chefs cheese selection, quince, lavosh, sour dough

**Sides**

Triple cooked hand-cut chips, w/-housemade ketchup - 9  
Fig, roquette, blue cheese & walnut salad w/-caramelised apple balsamic - 9  
Blanched greens w/- brown butter - 9  
Smoked carrots w/- whipped feta & pistachios - 9  
House made sourdough - 5