

FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE
SET MENU | 2 COURSE - 57 | 3 COURSE - 67

Oysters 6/12

House shucked natural – Veuve Clicquot mignonette 24/44

Entrée

Beef carpaccio, parmesan, capers, cress, caramelised apple balsamic, horseradish creme fraiche

Chicken liver parfait, creme de cassis jelly, toasted sour dough

Spinach and ricotta tortellini, Salsa Rosa, pangratatto, goats cheese, basil oil

Prawn and leek croquettes, pickled fennel and roquette salad, saffron and dill remoulade

Figs baked w/- blue cheese, pistachios & maple syrup

Mains

Market Fish

220g Eye fillet, potato dauphinoise,
agrodolce eschallot, pink peppercorn and tarragon butter, jus

Potato gnocchi, confit chicken, mushroom, leek, roquette, parmesan and white truffle oil
(Vegetarian option without chicken)

Pecan smoked duck breast, pickled cherries,
Celeriac, grilled witlof, orange and star anise jus

Pasta de jour

Dessert

Dark chocolate brownie, chocolate and chestnut liquor mousse, honeycomb, pistachios

Vanilla Crème brulee w/- caramelised fig & biscotti

Deconstructed banoffee pie, caramel and brown butter ice-cream, brulee banana, dulce de leche,
creme chantilly, plantain crisps

Affogato with Fonzie Abbot espresso & lemon biscotti

Chef's cheese selection (ask staff)

Sides \$9

Hand cut chips with house made ketchup
Smoked carrots, feta, maple syrup, brown butter and almonds
Roquette garden salad
Greens w/ gremolata and olive oil
House Baked sour dough \$5