*3 COURSE*

*SET MENU*

*$85pp | w/ Beef $90*

*ENTREES*

**Coconut Curried Prawns**

spiced cauliflower, labneh, crispy shallots

**Study of Beetroot**

beetroot puree, roast beetroot, pickled beetroot, buffalo curd, walnuts, focaccia crisps

**Beef Carpaccio**

mushroom a la grecque, pickled shallots, potato crisps, black garlic aioli

**Free Range Pork Belly**

parsnip puree, parsnip remoulade, apple crisp

*SHARING SIDES*

**Duck Fat Potatoes / 14.5**salsa verde, horseradish aioli

**Broccoli / 14.5**w/ honey roasted pear, aromatic dukkah, cashew cream

*MAINS*

**Confit Duck Leg**

lentil salad, carrot puree, pickled grapes, asparagus,

cumin labneh

**Savannah Beef Eye Fillet**

*served medium rare*

caramelized leek puree, roast pumpkin, bone marrow butter, mustard jus

**Twice Cooked Pressed Lamb Shoulder**

carrot, cashew, freekeh, mekelesha spices, date labneh

**Fish of the Day**

wait staff will inform you of the days dish

*DESSERTS*

**Lemon Crème Brulee**

raspberry ice cream, raspberry gel, Italian meringue & mascarpone

**Chocolate Mousse Dome**

mandarin sorbet, mandarin compote, chocolate soil & mascarpone

**Ginger vs Pear**

sponge, pear, ginger mascarpone, blackberry ice cream

**Blue or Brie**

Cheese of the night, quince, homemade crackers