

ENTREES

Coconut Curried Prawns

spiced cauliflower, labneh,
crispy shallots, poppadum

Study of Tomato

Bloody Mary sorbet, tomato water
gel, focaccia crisps, lemon,
chive ricotta, sherry dressing

Beef Carpaccio

truffle aioli, pickled beetroot
& shallot, potato crisps, popped
capers

Free Range Pork Belly

Asian herb salad, tequila
pineapple, chilli caramel,
ginger, sesame crisp, lime
dressing

MAINS

Confit Duck Leg

spiced kumara puree, chargrilled
endive, green bean & spring onion
salad, orange, orange labneh

Savannah Beef Eye Fillet

served medium rare
smoked onion puree, mushroom
ketchup, herb gnocchi, roasted
kale

Lamb Backstrap

served medium rare
buckwheat salad, carrot, cashew
cream, date, labneh

Fish of the Day

wait staff will inform you of the
days dish

some accompaniments for summer
menu are not served hot

*Please advise us immediately of any dietary requirements. Please
note we will do our best to cater to dietary requirements however
we cannot guarantee allergy-free meals due to the potential of
trace allergens in the supplied ingredients and our environment.*

3 COURSE SET MENU \$90

SHARING SIDES ADDITIONAL

SHARING SIDES

Duck Fat Potatoes / 14.5

confit garlic aioli,
rosemary salt,

Broccoli / 14.5

cashew cream, caramelised
walnuts, salsa verde, pear

DESSERTS

Ginger Crème Brulee

blackberry ice cream, lemon
rosemary crumb, ginger mascarpone

Chocolate Vs Raspberry

chocolate mousse, Raspberry ice
cream, chocolate soil & mascarpone

Apricot & Almond Frangipane Tart

coconut & cardamon ice cream,
anglaise, pistachio praline

Blue or Brie

cheese of the night, quince,
sesame lavosh, walnut crackers

*please note
credit card and,
paywave fees
can apply*