

3 Courses of Sharing Plates for the Table

\$50 Set Menu

House baked daily sourdough, condiments, Olives

Porcini & Parmesan croquette, roast onion puree

Ham hock croquette, burnt pineapple, jalapeño

Seared Kingfish, smoked mussel mayo, miso marinade, puffed wild rice, carrot frond

Charcoal gem, shallot and anchovy dressing, Manchego curd

Roast ½ chicken, salad, sage and brown butter

Wagyu fat hassleback potatoes, thyme garlic

Brocolini, oven dried tomato, watercress, freekah, PX vinegar, crispy shallot

Petite Four

\$58 Set Menu

House baked daily sourdough, condiments, Olives

Oysters – Claire de Lune from Bateman's Bay NSW (\$4.5 each)

Rangers Valley Black Market MS5+ bresaola, charcoal sourdough grissini, porcini dust

Spencer Gulf prawn with aglio olio peperoncino, burnt lime

Grilled octopus, Calabrian nduja, charcoal mayo, compressed cucumber

Grilled cauliflower Bleu d'Auvergne cream, parsley crumb

Rangers Valley Rib-Eye Steak, bordelaise, bone marrow snow

Wagyu fat hassleback potatoes, thyme, garlic

Brocolini, oven dried tomato, watercress, freekah, PX vinegar, crispy shallot

Petite Four