

2 course menu $54 / 3 course menu $64

Entrées

Oysters served chilled w/ shallot & pepperberry-3pcs (A)

Stracciatella, cucumber, aged red wine vinaigrette, oregano

Baked Hokkaido scallops in chilli/kombu butter-2pcs (I)

Gnocchi Parisienne, whipped ricotta, rocket pesto, charred zucchini

Mains

Battered market fish – chunky chips & tartare (A)

Steak Frites – Grain fed Scotch fillet, entrecote sauce & Frenchfries

South Australian Mussels – dashi bisque, confit shallots, gremolata & focaccia (A)

Soba noodle salad, soy dressing, cucumber, five spice tofu

Desserts

Truffle Brie, pear chutney & lavosh

Chocolate tart with salted caramel mousse + hazelnut

Affogato – espresso coffee, vanilla ice cream (add Frangelico +$5)

Please note a 15% surcharge applies on public holidays