

2 course menu $64 / 3 course menu $74

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

Barramundi, Sri Lankan curry sauce, sweet potato, coconut sambal, crisp curry leaves (A)

Steak Frites – Grain fed Scotch fillet, entrecote sauce & French fries

Crab pasta – wild rocket, confit cherry tomatoes & chilli/kombu bisque (I)

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

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.