

share menu

63 PER PERSON

TO START (SHARE)

house made sourdough, whipped nut brown butter

'ducks nuts' | confit duck croquette, orange + thyme aioli

'choux bomb' | prawn cocktail

'steak + chips' | dutch cream potato cake, wagyu bresaola, beetroot relish

whipped chicken liver parfait, stone fruit chutney, white asparagus, sourdough crisps

MAIN (CHOICE)

ricotta gnocchi, vodka tomato ragu, eggplant, spinach, basil, pecorino

flathead fillets, chorizo, heirloom tomato, olives, capers, tarragon, mustard mache

duck breast, golden beetroot, cashew cream, charred radicchio, pumpkin seeds

black angus eye fillet (200g), kipflers, green beans, roasted capsicum, smoked almonds, watercress

DESSERT (SHARE)

+18 per person

chocolate mud cake, mascarpone, cherries, jelly, walnut + wild rice praline

strawberry semifreddo, jam, lavender + white chocolate crumb

most dietaries can be catered for, please inform our staff of any allergies. we cannot guarantee dishes do not contain traces of nuts, seafood & other allergens. 15% surcharge applies on public holidays. all card payments will incur a 1.11% processing fee.

choice menu

73 PER PERSON

TO START

tempura zucchini flowers, goats curd, hazelnut pesto, pickles, rocket
scallop ceviche, nectarine, cucumber, quindilla, radish, lime dressing
smoked rainbow trout, casarecce pasta, saffron, fennel, peas, parsley, pangrattato
beef tartare, cured egg yolk, horseradish, cornichon, chive relish, croutons

MAIN

ricotta gnocchi, vodka tomato ragu, eggplant, spinach, basil, pecorino
flathead fillets, chorizo, heirloom tomato, olives, capers, tarragon, mustard mache
duck breast, golden beetroot, cashew cream, charred radicchio, pumpkin seeds
black angus eye fillet (200g), kipflers, green beans, roasted capsicum, smoked
almonds, watercress

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