



INCLUDES WINE BY THE GLASS, BEER OR 1 SOFT DRINK
2 COURSE – \$45 PER PERSON, 3 COURSE – \$55 PER PERSON
(For Bookings of 20 or less)

ENTRÉE

ARANCINI

Pork, mushrooms, Baby Peas, Salsa Verde, Grana Padano, Pickled fennel, Orange, Truffle Aioli

FRITO MISTO (df)

Calamari, Prawns, Baby Octopus, Sesame Leaf, Gochujang Aioli

AUBERGINE (v)

Breaded Eggplant, Skordalia, Bois Boudran, Micro Herb Salad, Heirloom Tomatoes
Basil oil.

TARTARE

Black Angus Tartare, Confit Egg Yolk, Brioche, Pear

SASHIMI (gf,df)

Hiramasa King Fish, Pina Colada Sauce, Green Namjin, Kaffir Lime, Mandarin Gel

OYSTERS 3 per serve

Natural or Tosazu, Avruga caviar, Micro Celery or Spiced Rum bbq, Pecorino, Bacon or Mixed

TOFU (vegan,gf)

Nori wrapped Tofu, Pickled Cabbage, Red bean coulis, Cranberry Glaze, Furikake

BURRATA (v)

Burrata, Heirloom Tomato, Green Olives, Basil, Olive oil, Brioche, Aged Balsamic reduction

MAINS, PASTA OR PIZZA

PORK BELLY (gf,df)

Crispy Skin Pork Belly, XO Celeriac, Rhubarb & Apple Coulis, Kale, Zucchini

CHICKEN ROULADE (gf)

Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Currants, Pistachio Emulsion, Miso Pumpkin,
Cumin Potatoes, Dutch Carrots, Port Jus, Crispy Leek

CAULIFLOWER (gf,v)

Chermoula Spiced Cauliflower, Horseradish Cream, Kale, Confit Heirloom Tomatoes, Cashew Pesto

FISH OF THE DAY

Champagne Beurre Blanc, Zucchini, Charred Leek, Baby Herb Salad, Basil Oil

FISH & CHIPS

Battered Barramundi, Fries, Wasabi Aioli



PASTA

GNOCCHI (v)

Pumpkin Gnocchi, Wild Mushrooms, Beetroot, Cauliflower Blossoms, Herb Oil, Whipped Ricotta

LINGUINI (df)

Lolligo Squid, Prawns, Clams, Scallops, Baby Octopus, Chili , Garlic, Prawn Bisque.

FETTUCCINE

Braised Duck, Plum Demi Glace, Pecorino, Crispy Leek.

SPAGHETTI

Three Meat Bolognese, Neapolitan sauce, Grana Padano.

RISOTTO OF THE DAY (gf)

DESSERTS

TIRAMISU

Coffee Infused Savoiri Biscuits, Mascarpone, Egg Sabion, Cacao, Chocolate Soil

PANNACOTTA

Coconut, Matcha, Black Sesame, Tuille, Mango Gel.

CHEESECAKE

Lemon Curd, Crème Fraiche, Candied Lemon, Almond Crumble, Raspberry Gel.

AFFOGATO

Vanilla Ice Cream, Espresso Shot.

GELATO TRIO

3 Scoops