

CLASSIC SET MENU

\$69 pp

House made grilled focaccia (df,v)

Smoked Butter

Yellowfin Tuna Sashimi (df, gf)

Chipotle emulsion, pickled cucumber and Furikake

Crispy Flathead Taco (df)

Habanero mayo, shredded lettuce, Spanish onions and coriander

Truffle Polenta Chips

Truffle mayo, Parmesan

Southern Lamb Rump (df)

Chimichurri, carrot puree, Japanese jus

Crushed Fried Potato (df, v)

Smoked green tomato mayo, chives

Chefs selection of desserts

**Add Sydney Rock Oysters with ginger mignonette - half doz \$24, one doz \$48*

SIGNATURE SET MENU

\$89 pp

House made grilled focaccia (df,v)

Smoked Butter

Yellowfin Tuna Sashimi (df, gf)

Chipotle emulsion, pickled cucumber and Furikake

Seared Canadian Scallops (2 per serve) (gf)

Creamy parsnip, Avruga Caviar, Prosciutto dust

Crispy Flathead Taco (df)

Habanero mayo, shredded lettuce, Spanish onions and coriander

Fresco Cheese

Grapes, honey

Jerk Fried Chicken (df)

Yuzu mayo, coleslaw and Furikake

Black Barley Flank MBS (gf)

Kombu butter

Crushed Fried Potato (df, v)

Smoked green tomato mayo, chives

Spicy Fried Cauliflower

Sesame dressing, pickled ginger, shallots

Chefs selection of desserts

**Add Sydney Rock Oysters with ginger mignonette - half doz \$24, one doz \$48*