CLASSIC

SET MENU (Min 2) \$69pp

4 entrée 1 main 1 side 1 dessert

House-made grilled focaccia (df v)

Smoked Butter

Yellowfin tuna sashimi (df gf)

Chipotle emulsion, pickled cucumber, furikake

Crispy flathead taco (df)

Habanero mayo, shredded lettuce, Spanish onions & coriander

Truffle polenta chips

Truffle mayo, parmesan cheese

Southern lamb rump (gf)

Chimichurri, carrot puree, Japanese jus

Crushed fried potatoes (df v)

Smoked green tomatoes mayo, chives

Dessert

Chefs Selection

Add Sydney rock oysters ginger mignonette

Half Dozen 24 | One Dozen 48

Add Bottomless Sparkling Wine for \$30 per person

Available Friday, Saturday, Sunday (lunch only)

No split bills. 10% Service surcharge applies for tables of 8 and above. 1.5% surcharge on card payments

SIGNATURE SET MENU (Min 2 people) \$89pp

5 entrée 2 main 2 side 1 dessert

House-made grilled focaccia (df v)

Smoked butter

Yellowfin tuna sashimi (df gf)

Chipotle emulsion, pickled cucumber, furikake

Seared Canadian scallops 2 per person (gf)

Creamy parsnip, Avruga caviar, prosciutto dust

Crispy flathead taco (df)

Habanero mayo, shredded lettuce, Spanish onions & coriander

Fresco cheese

Grapes, honey

Jerk fried chicken (df)

Yuzu mayo, coleslaw, furikake

Black Barley Flank MB5 (gf)

Kombu butter

Crushed fried potatoes (df v)

Smoked green tomatoes mayo, chives

Spicy fried cauliflower (df v)

Sesame dressing, pickled ginger, shallots

Dessert

Chefs Selection

Add Sydney rock oysters ginger mignonette

Half Dozen 24 | One Dozen 48

Add Bottomless Sparkling Wine for \$30 per person

Available Friday, Saturday, Sunday (lunch only)

No split bills. 10% Service surcharge applies for tables of 8 and above. 1.5% surcharge on card payments