

SET MENU

ANTIPASTI | MAINS | DESSERTS

2 Course 120

3 Course 130

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Garlic pizze~~ta~~, whipped ricotta, honey

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ANTIPASTI (To share)

Burrata, fennel marmellata, orange, pollen, green oil

Market crudo (M), blood orange, cucumber, chilli, radish,
trout roe (I)

Beef carpaccio, aioli, capers, parmesan, preserved truffle
dressing

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ADD ON

Freshly shucked oysters (A), half doz / one doz 48 / 96

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MAINS (Choose 3 to share)

White onion & rosemary risotto, mushrooms, parmesan,
crispy Jerusalem artichokes

Baby barramundi (A), mushrooms, smoked celeriac, guanciale,
celery, parsley, lemon

Duck breast, beetroot blackberry purée, radicchio,
turnip, red garnet

Scotch fillet, Riverine, grain fed, NSW, 400gr

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SIDES

Seasonal leaves, buttermilk creme fraiche dressing

Duck fat roasted potatoes

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DESSERT (a choice of)

Gowings tiramisu

Gelato scoop (milk chocolate or vanilla)

Cheese selection (two cheeses from the trolley)

Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)
Please advise staff of any allergies | A 10% service charge applies to
groups of 6+guests All credit cards incur a 1.5% charge