

2 Course 95pp  
3 Course 110pp

# MENU

## BREAD

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Garlic pizzetta, whipped ricotta, Malfroy's golds wild honey,  
Blue Mountains, NSW

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## ANTIPASTI (a choice of)

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Burrata, fennel marmellata, orange, pollen, green oil

Market crudo (A), caviar (I), red apple, caper leaf, lemon  
dressing

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

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## MAINS (a choice of)

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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

Brooklyn Valley eye fillet, MBS3+ grass fed, Gippsland VIC **add 40**

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## SIDES (to share)

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Red mignonette, cos, soft herbs, verjuice

Duck fat roasted potatoes

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## DESSERT (a choice of)

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Gowings tiramisu

Gelato scoop (milk chocolate or vanilla)

Cheese selection (two cheeses from the trolley)

Please advise staff of any allergies | A 10% service charge applies to groups of 6+guests |  
All credit cards incur a 1.5% charge

FROM 5.30PM

# GOWINGS

