

SET MENU

ANTIPASTI | MAINS | DESSERTS

2 Course 120

3 Course 130

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Garlic pizzetta, whipped ricotta, honey

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ANTIPASTI (To share)

Burrata, green and red tomatoes, cucumber,
lemon balsamic, basil

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)

Risotto of asparagus, lemon, snow pea shoots,
mascarpone, parmesan

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

Roasted breast of chicken, porcini,
mushroom fricassee, lemon thyme

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

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SIDES

Salad of cos, mignonette, seasonal herbs, EVOO, lemon balsamic

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 | No split payments