

Course Menu

Two Course \$79 | Three Course \$99

A glass of wine on arrival

- Starter -

Filo saganaki, ouzo, figs, oregano, honey V

Tuna crudo, watermelon radish, aguachile A/GF

- Main -

Murray cod, braised leeks, veloute, salsify A

Wagyu rump, hasselback potato, red wine jus

Cauliflower steak, chimichurri, macadamia toum, fattoush VG

- Choice of one side -

Mini caesar salad

Shoestring fries V

Broccolini, almonds, garlic GF/DF/V

- Dessert -

Lemonade bundt cake, citrus marmalade, gin & tonic sorbet V

Peanut butter chocolate cheesecake, raspberry jelly, micro mint V