

SUMMER MENU

95 per person 3 course menu

SNACKS *to compliment your 3 courses*

Coffin Bay Pacific oysters 6 ea 30 half dozen

House marinated green olives 9

Crispy chicken, togarashi, daikon 16

Crispy pickled oyster mushrooms, lemongrass glaze 14

Buñuelos, guava, whipped feta 14

ENTRÉE *select one per person*

Charred ōra king salmon, dill, cucumber, yoghurt

Fried eggplant, miso orange glaze, quinoa, tenkasu

Beef carpaccio, parmesan, basil emulsion, radish

Fremantle octopus, potato, black garlic, chilli oil

MAIN *select one per person*

Oven baked gnocchi, smoked sugo, cloth cheddar, basil

Red Emperor Snapper, fennel, avocado, mojo rojo

Berkshire pork roulade, nashi pear, artichoke, mustard vinegarett

White Pyrenees lamb, XO, cauliflower, gai lan

Little Joe striploin mbs4+, yukon gold, brown fungi, chicken crackle 10

SIDES *to compliment your main selection*

Gem lettuce, black pepper, croute 12

Spring greens, yuzu, chive 14

Twice cooked potatoes, garlic, capers, shallots 14

Nduja fries, parmesan 12

DESSERT *select one per person*

Dark chocolate torte, marshmallow, raspberry, shortbread

Malt milk ice cream, cumquat, manuka, lemon myrtle

Coconut semifreddo, pineapple, mango, saffron

Selection of cheese, fig jam, walnuts, crackers 10

Please inform us if you have any allergies dietary requirements.

Please note a 10% surcharge applies on Sundays and 15% on public holidays.

1.1% surcharge applies to mastercard and visa, 3.3% for Amex