



3 Courses — \$80

2 Courses — \$65

Choice of:

Starter + Main

or

Main + Dessert

or

4 Courses - \$95

Chef's Choice of curated tasting menu

Bread & olives for the table

Starters

Orzo

Peas • spinach • feta • radish • preserved lemon • dill

Pork Belly Flatbread

Slow-roasted pork belly • charred peach • whipped ricotta •
pickled red onion • chili

Seared Scallops

Sweet corn • roasted tomato • chili • basil • brown butter

Main Course

Stuffed Chicken

Ricotta • bacon • lemon • spinach • crispy polenta • fresh
radicchio • lemon-thyme jus

Salmon

Parsnip & apple purée • grilled Lacinato kale • fennel • fennel
cream • dill oil

Duck Breast

Beet purée • roasted beets • blackberry gastrique • potato
pavé • duck jus

Dessert

Espresso Martini

Espresso crèmeux • Best Coast Coffee Whisky gel •
cardamom chantilly

Peach & Vanilla

Grilled peach • vanilla diplomat • brown butter cake • oat
crumble • peach caramel