



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

Grilled Pork Belly

Radicchio, basil, orange

Prawns

Sauce vierge, capers, pickled shallots

Salmon

Lemon vinaigrette, peas, beets

Main Course

Chicken Cordon Bleu

Parsnip purée, carrots, beets

Sablefish (+5)

Cauliflower, cauliflower purée, tomatoes, broccolini

Saddle of Lamb (+10)

Orzo, spinach, peas, radish, asparagus

Dessert

Nutmeg Custard Tart

Raspberry mousse

Brown Sugar Meringue

Poached rhubarb, Earl Grey crème anglaise