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11:30am - 2:30pm 5:30pm - 9:00pm

TO START

Bread roll, seaweed butter

ENTREE

Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

Miso Glazed Duck Breast, soba noodle, bok choy, ponzu, sesame

Roasted Butternut Pumpkin Risotto, feta, almonds, crispy kale

MAIN

Roasted Wagyu Scotch Fillet, smoked potato puree, baby onions, watercress, port jus

Sous Vide Chicken Breast, baby peas, speck, grilled baby cos, truffle jus

Salt Baked Potato Gnocchi mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino

SIDES TO SHARE

Baby Cos, red radicchio, radish, chardonnay dressing

Roasted Baby Potatoes, rosemary, parsley

DESSERT

Chocolate Mousse Popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream

Ginger Crème Brûlée, almond crisp, raspberry sorbet

Chefs' Cheese selection lavosh, honeycomb, pear & apple chutney