



2 COURSES \$55pp

3 COURSES \$65pp

ENTRÉES

ORA KING SALMON CRUDO

Ginger, shallot, radish, mandarin, roe

GRILLED FREMANTLE OCTOPUS

Chorizo romesco, lemon, parsley, almond

BUFFALO RICOTTA TORTELLINI

Pumpkin, charred parmesan, pepitas

MAINS

PAN-ROASTED CONE BAY BARRAMUNDI

Cauliflower, almond, pickled fennel

VICTORIAN GRASS-FED 250g PORTERHOUSE

Hand-cut chips, red wine jus

SMOKED POTATO GNOCCHI

Black garlic, cavolo nero, peas, pecorino

SERVED WITH MIXED GREEN SALAD TO SHARE

DESSERT

PEANUT BUTTER PARFAIT

Buffalo yoghurt mousse, butterscotch candy

MADAGASCAN CHOCOLATE DELICE

Marmalade, burnt orange ice-cream

HOUSE MADE ICE-CREAM & SORBET

Selection of three