



\$85 Sharing Menu

House baked Ciabatta with Hand churned Pepe Saya butter

Entrée to Share

Zucchini, ricotta and mint ravioli, wild rocket and parmesan (V)

Rockmelon & prosciutto, peas, watercress, lemon labneh (GF)

Duck breast, Foie Gras croquettes with berries and jus

Mains to Choose

Chargrilled chicken breast, broccolini, parsnip puree, kale (GF)

Fresh linguine pasta, crème fraiche, green U8 prawns, lemon zest, garlic

300 gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin

Market Fish

Sides to Share

Hand cut chips with rosemary salt (V)

Garden salad, cherry tomatoes, cucumber, red onion, lemon vinaigrette (V, GF, DF)

Dessert

Coconut and passionfruit panna cotta (DF, GF)

* This menu can be tailored to a variety of allergies, please let your wait staff know of any and they can inform you as to what options are available

GF – Gluten Free

V- Vegetarian

DF – Dairy free



\$75 Sharing Menu

House baked Ciabatta with Hand churned Pepe Saya butter

Entrée to Share

Zucchini, ricotta and mint ravioli, wild rocket and parmesan (V)

Rockmelon & prosciutto, peas, watercress, lemon labneh (GF)

Duck breast, Foie Gras croquettes with berries and jus

Mains to Share

Chargrilled chicken breast, broccolini, parsnip puree, kale (GF)

Fresh linguine pasta, crème fraiche, green U8 prawns, lemon zest, garlic

300 gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin

Sides to Share

Hand cut chips with rosemary salt (V)

Garden salad, cherry tomatoes, cucumber, red onion, lemon vinaigrette (V, GF, DF)

Dessert

Coconut and passionfruit panna cotta (DF, GF)

* This menu can be tailored to a variety of allergies, please let your wait staff know of any and they can inform you as to what options are available

GF – Gluten Free

V- Vegetarian

DF – Dairy free