

SET MENUS



\$67 pp Minimum 2 ppl

Homemade Bread Roll • Whipped Smoked Butter

Baked Camembert • Whole Baked Cheese, Pecans, Sweet Chilli Jam, Rosemary Oil

Mussels • Tempura Fried Mussels, Dill Mayo

Fregola • Fregola Risotto, Mix Mushrooms, Rodriguez Chorizo • Fried Enoki • Crème fraîche

Pork Cutlet • Pan Seared 300g Bone In Cutlet, Caramelised Apple, Bressel Sprouts, Plum Sauce

Salad • Mix Leaf Lettuce, Radish, Dijon & Apple Cider Vinaigrette

\$80 pp Minimum 4 ppl

Olives • Warm Green Olives, Rosemary, Orange

Homemade Bread Roll • Whipped Smoked Butter

Porchetta • Homemade 3hr Slow Cooked Pork Belly, Guindilla Peppers , Mini Grissini

Taco • Baby Corn, Salsa, Red Onion, Pickled Jalapeño, Coriander, Corn Cream

Crumpet • Mini Crumpet, Whipped Butter, 'Cantabrico' Anchovy

Mussels • Tempura Fried Mussels, Dill Mayo

Fregola • Fregola Risotto, Mix Mushrooms, Rodriguez Chorizo • Fried Enoki • Crème fraîche.

Beef Cheek • Slow Braised Beef Cheek, Celeriac Puree, Charred Witloof, Red Wine Sauce

Heirloom Carrot • Roasted Carrots, Prosciutto XO, Whipped Ricotta, Carrot Leaf

Please note that if you do the set menu the entire table is required to do so. Please inform your wait staff for any allergies, dietary or Kids menu suggestions for alternations .

Please note that 12% Sunday surcharge and 15% Public Holiday surcharge applies.