

## SET MENU 1

120pp

### STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON  
MYRTLE SOURDOUGH v  
whipped butter, sea salt

BURRATA GF+V  
roasted winter squash, pepitas, smoked almond,  
pomegranate molasses

### SELECTION OF CHARCUTERIE

CAPACOLLO GF+DF  
Mister Cannubi

PROSCIUTTO GF+DF  
20-month-old San Daniele

### MAINS

CAPE GRIM PORTERHOUSE GF  
red wine jus

CORAL TROUT GF  
braised witlof, sauce vierge

### SIDES

FARM LEAVES SALAD DF+GF+V+VEGAN  
sherry vinaigrette

FRENCH FRIES DF+GF+V  
aioli

### DESSERT

TIRAMISU  
amaretto cream, cafe praline

**DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VEGAN**

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.

## SET MENU 2

150pp

### STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH v  
whipped butter, sea salt

SEAFOOD PLATTER DF+GF  
oysters, prawns, bugs, ceviche, pickled mussels

### SELECTION OF CHARCUTERIE

CAPACOLLO DF+GF  
Mister Cannubi

PROSCIUTTO GF+DF  
20-month-old San Daniele

### MAINS

BASS STRAIT BEEF GF  
rib eye on the bone, red wine jus

CORAL TROUT GF  
braised witlof, sauce vierge

### SIDES

FARM LEAVES SALAD DF+GF+V+VEGAN  
sherry vinaigrette

FRENCH BEANS GF  
sundried tomato, anchovy, pine nut crumble

FRENCH FRIES DF+GF+V  
aioli

### DESSERT

SELECTION OF LOCAL CHEESES  
served with lavosh & honeycomb

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