

SET MENU 1

125pp

STARTERS

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

BURRATA v
tomato tartare, French beans, olive crumbs, sourdough crisp

SELECTION OF CHARCUTERIE

CAPACOLLO GF+DF
Mister Cannubi

PROSCIUTTO DF+GF
20-month-old San Daniele

MAINS

CHATEAUBRIAND GF
red wine jus

CORAL TROUT GF
salted fennel, garlic confit, rouille sauce

SIDES

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

FRENCH FRIES DF+GF+V
aioli

DESSERT

TIRAMISU
amaretto, café 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.