

SET MENU 1

140pp

STARTERS

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

STEAK TARTARE DF
egg yolk, anchovy mayo, radish, melba toast

PROSCIUTTO & STRACCIATELLA GF
20-month-old San Daniele, stracciatella, pickled pear, olive oil

MAINS

CAPE GRIM PORTERHOUSE MB 2
red wine jus

MARKET FISH A+GF
white bean, salted cod, vegetable fricassée

SIDES

FARM LEAF SALAD DF+GF+V
fennel, radish, sherry vinaigrette

DUCK FAT ROASTED POTATO GF
garlic, rosemary

ROASTED PUMPKIN GF+V
whipped goats curd, pepitas & currants

DESSERT

TIRAMISU
amaretto, hazelnut coffee crunch

A AUSTRALIAN | I IMPORTED | M MIXED ORIGIN

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VG 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. Vantage Rewards discounts applicable.

SET MENU 2

170pp

STARTERS

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

PROSCIUTTO & STRACCIATELLA GF
20-month-old San Daniele, stracciatella, pickled pear, olive oil

COLD SEAFOOD PLATTER GF
fresh oysters, prawns, spanner crab cocktail, cured salmon

MAINS

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

MARKET FISH A+GF
white bean, salted cod, vegetable fricassée

SIDES

FARM LEAF LETTUCE DF+GF+V+VEGAN
fennel, radish, sherry vinaigrette

DUCK FAT ROASTED POTATO GF
garlic, rosemary

GRILLED BROCCOLINI GF+V
seasoned yoghurt, dukkah, honey & lemon dressing

DESSERT

CALLEBAUT 70% DARK CHOCOLATE GÂTEAU GF
salted caramel ganache, mascarpone, chocolate sponge,
coconut gelato

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