



## À LA CARTE 3 COURSE SET MENU

### *To Start*

#### **HOUSE BREAD**

THE BUTTER PEOPLE ARTISAN BUTTER, ORANGE, SZECHUAN PEPPER (VEG) (GFO)

### *Entrée*

*choice of*

#### **STONE AXE RIB MEAT MB 9+**

YUM NUA HERB MIX, PICKLE DAIKON, GOAT CHEESE, NDUJA, BASIL (GF)

*or*

#### **AGING TUNA**

TORCHED, CANTALOUPE CONSOMMÉ, CORIANDER CRÈME FRAÎCHE, GARLIC, SEA GRAPE

*or*

#### **HEIRLOOM MUSHROOM QUICHE**

HEIRLOOM MUSHROOM DUXELLE, CHARRED PINK OYSTER MUSHROOM, MINT, MUSHROOM JUS (VEG)

### *Main*

*choice of*

#### **ANTARCTIC TOOTHFISH**

KOMBU, FISH ROE, ZUCCHINI, LEMON MYRTLE, WILD GARLIC FLOWER (GF)

*or*

#### **BODDINGTON LAMB 2 WAY**

LAMB PICANHA CHAR SIU, PULLED LAMB NEST, KOHLRABI, SOYBEAN CREAM, CUMIN SALT

*or*

#### **GNOCCHI**

PISTACHIO PESTO, ASPARAGUS, TOMATO SUGO, NATIVE DUKKAH, LEMON (VEG) (EXTRA + \$ 3.5 GFO)

### *Side to Share*

#### **SNOW PEAS SALAD**

PICKLED FENNEL, ORANGE, FRESH HERBS, LIME EMULSION, STRACCIATELLA (VEG) (GF)

*&*

#### **TRIPLE-COOKED KIPFLER**

GUANCIALE, ROMESCO (VEG) (GF)

### *Dessert*

#### **CHERRY SORBET**

DARK CHOCOLATE FEUILLETINE, SWEET CORN CUSTARD, KAFFIR LIME, SANDALWOOD NUT (VEG)

*Menus are subject to change due to seasonality and product availability.  
Please advise staff of all dietary requirements.  
Prices subject to change from time to time. Public Holidays incur a 15% surcharge.*

*VEG - Vegan option available  
GFO - Gluten-free option available  
GF - Gluten-free*