



À LA CARTE 3 COURSE SET MENU

\$120 PP
FOR BOOKING
OVER 8 PAX

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*