



À LA CARTE 3 COURSE SET MENU

To Start

HOUSE BREAD

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

Entrée

choice of

MOTTAINAI LAMB BELLY SKEWER

HOUSE KIMCHI, GOCHUJANG GLAZE, SESAME

or

AGING TUNA (A)

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

or

HEIRLOOM MUSHROOM QUICHE

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

Main

choice of

ANTARCTIC TOOTHFISH

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

or

WAGYU LAMB 2 WAY

MOTTAINAI LAMB RUMP CHAR SIU, PULLED LAMB NEST, KOHLRABI, SOY BEAN CREAM, CUMIN SALT

or

GNOCCHI

(EXTRA + \$ 3.5 GFO)

PORCINI JUS, CHARRED PIOPPINO MUSHROOM, GOAT'S CURD (VEG)

Side to Share

SNOW PEAS SALAD

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

&

TRIPLE-COOKED KIPFLER

CHEESE FOAM, PICKLED SHALLOT, CAPERS (VEG)(GF)

Dessert

FIG SORBET

WHITE CHOCOLATE MOUSSE, RHUBARB COMPOTE, BASIL (VEG)(GFO)

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

GF - Gluten-free

A = Australian

I = Imported

MIX = Combination of Australian and Imported products

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.