# 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*

**MOTTAINAI 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*

**STRAWBERRY SORBET**

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

*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*
*A = Australian*
*I = Imported*
*MIX = Combination of Australian and Imported products*