

## GRAZE

chargrilled **sourdough**, pepe saya cultured butter (v)

duck liver **parfait**, port jelly, fig compote, cornichon,  
house-made crostini (gs\*)

## TO SHARE

**zucchini flowers**, goat's cheese, tomato, cardamon (v)

butternut & feta **arancini**, pepitas, reggiano, parsley (v)

**seared scallops**, laksa, vermicelli, coconut, chilli, coriander  
(gs) ⓘ

**king prawns**, celeriac, shellfish velouté, brown butter,  
chervil (gs) Ⓐ

sizzling **pork riblets**, soy glaze, pickled cucumber, spicy  
peanuts, bao (gs)

100-day grain fed **beef sirloin**, café de paris butter,  
watercress (gs)

## SIDES

butter **lettuce**, avocado, almond, green goddess (v,gs)

steakhouse **fries**, truffle mayo (v,gs)

\$66pp

please advise your waiter of any  
allergies or dietary requirements  
when bookings set menus.

*Favourites*  
**SET MENU**

## GRAZE

chargrilled **sourdough**, pepe saya cultured butter (v)

duck liver **parfait**, port jelly, fig compote, cornichon,  
house-made crostini (gs\*)

## SMALL TO SHARE

butternut & feta **arancini**, pepitas, reggiano, parsley (v)

sizzling **pork riblets**, soy glaze, pickled cucumber, spicy  
peanuts, bao (gs)

## LARGE TO SHARE

**beef tenderloin**, pressed potato, charred leek, glazed  
eschalots & jus (gs)

herb-crusted **cod**, mussels, capers cream, salted grapes  
(gs) (M)

saffron **risotto**, green pea, dutch carrots (v)

## SIDE

butter **lettuce**, avocado, almond, green goddess (v,gs)

steakhouse **fries**, truffle mayo (v,gs)

\$72pp

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Platter  
**SET MENU**