

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

Min 4 pax

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

Min 8 pax

Required pre-order.

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Platter
SET MENU