

GRAZE

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

chicken liver **pâté**, port gel, pear, cornichon, seeded baguette (gs*)

TO SHARE

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

porcini **arancini**, mozzarella, roma, reggiano, chervil (v)

hokkaido **scallops**, cauliflower, pancetta, caviar, champagne (gs) ⓘ

tandoori **sizzling prawns**, mango chilli, tamarind, coriander, naan (gs*) ⓘ

lamb cutlet platter, harissa, baba ganoush, cucumber, mint yoghurt, garlic flatbread (gs*)

grain-fed **beef flank**, romesco, salsa verde, watercress (gs)

SIDES

rocket **salad**, fennel, pear, parmesan, walnut, balsamic (gs)

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

\$67pp

Min 4 pax

Pre-order required.

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)

smoked **beef tartare**, caperberry, egg yolk,
horseradish, chives, onion ring, crostini (gs*)

SMALL TO SHARE

kingfish, clams, fennel, apple, dijon, dill (gs) ①

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

tandoori **sizzling prawns**, mango chilli, tamarind,
coriander, naan (gs*) ①

LARGE TO SHARE

grain-fed **beef flank**, romesco, salsa verde, watercress (gs)

pork belly, fennel, fondant potato, granny smith apple,
mustard (gs)

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

SIDE

rocket salad, fennel, pear, parmesan, walnut, balsamic (gs)

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

\$77pp

Min 8 pax

Pre-order required.

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Platter
SET MENU