



BREADS

Toasted Sourdough - goat cheese, confit garlic, balsamic, EVOO

TO START & SHARE

Baby Squid - lightly battered, crispy herbs, jalapeno & lime mayo

Duck Liver & Plum Pate - crispy pancetta, pickled vegetables, chilli jam, crostini ^(GFO)

Tempura Zucchini Flowers - ricotta, dill, fennel, citrus glaze ^(V)
(VEGAN OPTIONAL)

YOUR CHOICE OF MAIN

*Chargrilled Chicken - deboned half chicken, burnt carrot purée,
Parisian potatoes, truffle jus* ^(GF)

Barramundi - pan-fried, chorizo, mussels, olives & truss cherry tomato ^(GF)

*300g Aged Rib-fillet - MB2+, grain fed // South East QLD
served with roasted bone marrow & garlic* ^(GF)
(COOKED MEDIUM ONLY)

*Pomodoro Rigatoni - fennel-scented sugo, zucchini,
whipped buffalo ricotta, basil, olive oil* ^(GFO) ^(V) (VEGAN OPTIONAL)

SIDES TO SHARE

Greek Salad | classic Paris mash

CHOICE OF DESSERT OR CHEESE

Grand Marnier crème brûlée ^(GFO)

Mango & passionfruit Tapioca pudding ^(GF)

Selection of cheeses served with crostini, truffled honey + fresh grapes