



## BREADS

*Toasted ciabatta, goats cheese, confit garlic, balsamic, EVOO*

## ENTRÉE

*Tempura zucchini flowers, ricotta, dill, grana padano, fennel, citrus glaze <sup>(V)</sup>*

*48hr sous vide pork belly, chili ginger caramel, crispy shallots, lime <sup>(GF)</sup>*

*Flash fried buttermilk marinated calamari, sesame ginger mayo, slaw*

*Crispy tofu, chili ginger caramel glaze, Asian herbs,  
crispy shallots, lime, coconut rice <sup>(VEGAN)</sup>*

## MAIN

*Chargrilled chicken breast, Paris mash, broccolini,  
creamy white wine sauce, fried kale <sup>(GF)</sup>*

*Grilled market fish, tom kha, coconut rice, pickled veg, crispy shallots <sup>(GF)</sup>*

*200g Angus beef fillet cooked medium - free range, pasture fed, southern VIC <sup>(GF)</sup>  
truffle mash, roasted bone marrow, vine tomato, red wine jus*

*Risotto, pumpkin, cherry tomato, spinach, feta, almonds*

*(GF) (VEGAN OPTIONAL)*