



BREADS

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

ENTRÉE

Tempura zucchini flowers, ricotta, dill, grana padano, fennel, citrus glaze ^(V)

48hr sous vide pork belly, chili ginger caramel, crispy shallots, lime ^(GF)

Flash fried buttermilk marinated calamari, sesame ginger mayo, slaw

*Crispy tofu, chili ginger caramel glaze, Asian herbs,
crispy shallots, lime, coconut rice ^(VEGAN)*

MAIN

*Chargrilled chicken breast, Paris mash, broccolini,
creamy white wine sauce, fried kale ^(GF)*

Grilled market fish, tom kha, coconut rice, pickled veg, crispy shallots ^(GF)

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

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

(GF) (VEGAN OPTIONAL)

DESSERT

Crème brûlée, fresh berries, lemon curd, raspberry gel ^(GF)

Deconstructed mango & passionfruit cheesecake, sorbet

*Dark chocolate tart, mascarpone, passion fruit sorbet, raspberries ^(GF)
*(VEGAN OPTIONAL)**