

SHARED SET MENU

\$115 per person

SNACKS

PiOiK Sourdough, Pepe Saya Caramelised Cultured Butter

Marinated and Smoked Alto Olives VG/GF

De Palma Wagyu Bresaola, Alto Robust Olive Oil GF/DF

Coral Trout Ceviche, Green Nahm Jim, Crispy Onion, Shiso Leaf GF/DF

APPETISERS

Tempura Eggplant, Whipped Tahini and Miso Dressing, Fermented Chilli VG/GF

Spiced Beef Tartare, Toum, Puffed Grains, Monte Nardi, Beef Fat Flatbread GF

MAIN COURSE AND SIDES

Harissa Basted Hunter Valley Half Chicken, Bunya Nut Tarator, Labne, Golden Raisins, Sorrel GF/N

Baby Leaf Salad, Pickled Shallot Dressing VG/GF

House Seasoned Shoestring Fries, Roasted Garlic Aioli GF/V

ADD-ONS

Yoghurt Roasted Gundagai Lamb Shoulder GLQ5+, Roasted Cauliflower +70

1KG Grass Fed Manning Valley Rib Eye, Bone Marrow Bordelaise +110

DESSERTS

Will O' The Wisps, Pine Nut Biscuit, Pumpkin Seed Granola, Spiced Pumpkin Custard, Rum Jelly, Lemon Cream N

Crispy Puff Layers, Sweet Potato Sorbet, White Chocolate, Mandarin Gel VG

GLUTEN FREE – GF / VEGAN – VG / VEGETARIAN – V / DAIRY FREE – DF / CONTAINS NUTS – N

MENUS ARE SUBJECT TO SEASONAL AVAILABILITY

APPLICABLE SURCHARGES: CREDIT CARD 1.95% - SUNDAY 10% - PUBLIC HOLIDAY 15% - GROUPS OF EIGHT OR MORE 10%
GROUPS OF EIGHT OR MORE MUST DINE ON THE SHARED SET MENU