

Prix Fixe Lunch 2 course \$58 3 course \$63 coffee/ tea

Prix Fixe Dinner 2 Course \$63 3 Course \$68

Starters

Vitello Tonnato
veal, tuna, anchovies,
capers, arugula

Burrata
tri – color cherry tomatoes,
tomato gelée, basil oil

Scallop
pan-seared, chorizo &
potato stew, saffron aioli

Octopus
carpaccio style, squid ink
tuile, ice lettuce, sauce
vierge

Foie Gras Terrine
apple compote, port &
cognac

Charcuterie Platter (for 2)
jamon serrano, air Dried
Beef, Duck Rilette

Mains

Beef Tenderloin
mashed potatoes, buttered
spinach, veal jus

Striploin
200 days angus grain-fed
pommes puree, shallot & garlic
confit

Lamb Shoulder
slow-cooked, mushrooms,
spinach, mashed potatoes

Duroc Pork Belly
confit, celeriac remoulade,
apple purée, sage jus

Mediterranean Sea Bass
pan-seared, braised artichoke,
zucchini, tomato & caper sauce

Boston Lobster Risotto,
asparagus, parmesan crisp

Côte de Boeuf (for 2)
french fries, béarnaise sauce

Desserts

Chocolate Fondant
vanilla ice cream, chocolate
crumble

Meringue
yuzu & lemon curd
summer berries

Crème Brulee,
white chocolate, green tea ice
cream

Affogato

Cheese Platter
a la carte

Sharing Platters
3 days advance notice

Whole Duckling
braised with olives (Serves 2 -3) \$85.00

Aus Angus Prime Rib – 200 days grain
fed (Serves 4) \$240.00

Mayura Wagyu Tomahawk – 1.2kg
(Serves 4) \$370.00

Seafood Boil – Freshly Boiled Crabs,
Prawns, Clams (Serves 4) \$280