



\$55 Set Menu

Shared starters & mains

Entree to share

Green goddess, pak choy, green beans, snow peas, peanuts DF, GF, V

Calamari, salt & pepper, lemon, mayo GF, NF

Treacle cured salmon, potatoes, red onion, fennel, watercress, crème
fraiche, chives GF, NF

Main to share

Whole lamb shoulder, salsa verde DF, GF, NF

Free range roasted chicken, miso stuffing NF

Sides

Bulgur salad, kale, red onion, peas, red pepper, tamari dressing NF, V

Roasted potatoes, rosemary salt DF, GF, NF, VEG, V

Caramelised cauliflower, baby spinach, hard goat cheese, pine nuts GF, VEG

Zucchini, shiitake mushroom, chilli, fresh mint DF, GF, NF, V



\$65 Set Menu

Shared starters & mains, with individual dessert

Entree to share

Green goddess, pak choy, green beans, snow peas, peanuts DF, GF, V

Calamari, salt & pepper, lemon, mayo GF, NF

Treacle cured salmon, potatoes, red onion, fennel, watercress, crème
fraiche, chives GF, NF

Main to share

Whole lamb shoulder, salsa verde DF, GF, NF

Free range roasted chicken, miso stuffing NF

Sides

Bulgur salad, kale, red onion, peas, red pepper, tamari dressing NF, V

Roasted potatoes, rosemary salt DF, GF, NF, VEG, V

Caramelised cauliflower, baby spinach, hard goat cheese, pine nuts GF, VEG

Zucchini, shiitake mushroom, chilli, fresh mint DF, GF, NF, V

Individual Dessert

Burnt cheese cake, sesame crunch, raspberries GF, NF, V

Stout and chocolate cake, anise strawberries, black olive caramel VEG



\$80 Set Menu

Shared starters & mains, with individual dessert

Entree to share

Green goddess, pak choy, green beans, snow peas, peanuts DF, GF, V

Buttermilk fried chicken, sriracha NF

Treacle cured salmon, potatoes, red onion, fennel, watercress, crème
fraiche, chives GF, NF

Main to share

Whole lamb shoulder, salsa verde DF, GF, NF

1 kg rump cap, medium rare, horseradish peas, red wine jus GF, NF

Sides

Green beans, pea tendrils, roasted almond cream, peas DF, GF, V

Roasted potatoes, rosemary salt DF, GF, NF, V

Caramelised cauliflower, baby spinach, hard goat cheese, pine nuts GF, VEG

Zucchini, shiitake mushroom, chilli, fresh mint DF, GF, NF, V

Individual Dessert

Burnt cheese cake, sesame crunch, raspberries GF, NF, V

Stout and chocolate cake, anise strawberries, black olive caramel VEG

Pb & J, peanut butter mouse, blueberry jam, lime peanuts DF, GF, V