



\$55 Two Course Set Menu

Entree to share

Pumpkin, green beans, cabbage, crisped silken tofu, mung beans,
Thai basil, peanut sauce DF, GF, VEG, V

Calamari, compressed cucumber, red chilli, wakame, daikon,
Japanese mayo GF, NF

Hot smoked salmon, new potatoes, snow peas, granny smith,
tarragon, watercress GF, NF

Main to share

Whole lamb shoulder, salsa verde DF, GF, NF

Free range roasted chicken, miso stuffing NF

Sides

Asparagus, lemon, olive oil DF, GF, NF, VEG, V

Roast potato, rosemary & garlic butter GF, NF, VEG

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

Bulgur salad, preserved lemon, feta, raisins, sunflower seeds,
parsley, coriander DF, NF, VEG, V



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tarragon, watercress GF, NF

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Free range roasted chicken, miso stuffing NF

Sides

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Roast potato, rosemary & garlic butter GF, NF, VEG

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

Bulgur salad, preserved lemon, feta, raisins, sunflower seeds,
parsley, coriander DF, NF, VEG, V

Individual Dessert

Beetroot, chocolate & hazelnut brownie with ginger crème caramel VEG

Peanut butter parfait, peanut praline, whey caramel VEG



\$80 Three Course Set Menu

Entree to share

Heirloom tomatoes, white beans, avocado, mint & rose pickled onions,
fried capers, basil yoghurt, sumac GF, NF, VEG

Hot smoked salmon, new potatoes, snow peas, granny smith,
tarragon, watercress GF, NF

Buttermilk fried chicken, sriracha 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

Roast potato, rosemary & garlic butter GF, NF, VEG

Asparagus, lemon, olive oil DF, GF, NF, VEG, V

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

Spiced carrots, asparagus, caramelised couscous, smoked eggplant,
pickled plums, walnuts, herbs DF, VEG, V

Individual Dessert

Beetroot, chocolate & hazelnut brownie with ginger crème caramel VEG

Peanut butter parfait, peanut praline, whey caramel VEG

Chocolate sorbet, quince purée, vegan meringue DF, GF, VEG, V