



Grande Shared Menu

Welcome Snack

Buttermilk Blini + Egg Yolk Jam + Caviar + Chives (nf) I

Entrée - Shared

Grilled Fuyu Persimmon + Witlof + Bush Rocket +
Lambrusco Balsamic + Candied Walnuts (vegan, gf)

Burrata + Prosciutto di San Daniele + Sour Cherries + Nduja (nf, gf)

Dry Aged Hiramasa Kingfish Crudo + Stracciatella + Ginger Pickled White Peach +
Fermented Chilli + Bronze Fennel (nf, gf) A

Grilled Moreton Bay Bug + Fermented Chilli Butter + Lemon (nf,gf) A

Mains - Shared

Ricotta, Spinach & Mascarpone Tortellini + Peas + Mint + Parmesan (V, nf)

Grilled Swordfish + Puttanesca + Olive Crumb (nf,gf,df) A

Butterflied Spatchcock Chicken + Baby Artichokes + Salmoriglio + Jus (nf,gf,df)

Tajima Wagyu Skirt Steak MB6 + Oberon Pine Mushroom Ketchup + Jus (nf,gf,df)

Served with

Ramarro Farm Organic Leaves + Radish + Bronze Fennel + Honey Vinegar (nf, gf, df)

Baby Kipfler Potatoes + Preserved Lemon (nf, gf, df)

Desserts - Alternate

Warm Pear Crostata + Vanilla Pastry Cream + Fior di Latte Gelato (nf)

Cacao Barry 'Inaya' Chocolate Souffle Tart + Fior di Latte Gelato (nf)

Please advise your waiter for any dietary requirements. Please be advised an 8% service charge applies to groups of 10 or more guests. A Service fee applies to all card payments, including Visa, Mastercard and American Express. Sunday (10%) and Public Holiday (15%) surcharges apply.

Country Of Origin Labelling - A= Australian I=Imported M=Mixed