



SET MENU

2 courses \$65 | 3 courses \$85

Antipasti ~ Choice of

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

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

Burrata + Sour Cherries + Nduja (nf, gf)

Grilled TAS Octopus + Black Olive + Roast Tomato + Celery Leaf (gf, df, nf) A

Mains ~ Choice of

Agnolotti + Jerusalem Artichoke + Parmesan + Oberon Pine Mushrooms + Pinenuts (v)

Fish of the Day + Pugliese EVO + Salsa Verde + Lemon (nf, df, gf) A

Dry Aged NSW Ulladulla Yellowfin Tuna Steak + Oberon Pine Mushrooms +
Salmoriglio + Jus (nf, gf) A

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

Desserts ~ Choice of

Cappuccino Thousand Layer Cake + Maple Coffee Candy + Fior di Latte Gelato (nf)

Stracciatella Basque Cheesecake + Fuyu Persimmon + Bellei Saba (nf, gf)

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

White Velvet Martini (Liquid Dessert)

Please advise your waiter for any dietary requirements. Please be advised an 8% service charge applies to groups of 12 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, M - Mixed, I - Imported