ONE NIGHT ONLY

THREE-COURSE CHOICE | $59

OYSTERS

Seasonal Oysters (A)	
Served Natural	7ea
Kilpatrick	8ea
Mornay	8ea

BREADS & SNACKS

Artisanal Sourdough, Whipped Rosemary Butter	8
Baked Confit Garlic Bread	7ea
House Marinated Olives, Rosemary, Citrus (ve,gf)	10
Smoked Cheddar Churro, Caramelized Onion Cream (v)	9

STARTERS

Duck Liver Parfait, Poached Apple, Apple Gel, Coffee Crumble, Crostini

Calamari Fritti, Citrus Mayonnaise, Lemon (gf,df)

Beetroot Carpaccio, Slow Cooked Golden Beetroot, Boat Curd Mousse, Truffled Honey, Parmesan Crumble (gf,v)

SIDES

Skin on Fries, Parmesan, Truffle Aioli (gf)	14
Roasted Chat Potatoes, Rosemary (gf)	14
Mixed Leaf Salad, Oregano Dressing, Blue Cheese & Blueberry Condiment, Pear (gf,v)	15
Crispy Broccolli, Green Tahini, Dukkah, Lemon Salt (gf,df)	16
Greek Salad, Tomato, Cucumber, Feta, Kalamata Olives (gf)	16

DESSERT

Classic Tiramisu, Savoiardi Biscuit, Mascarpone Cream, Coffee Gel, Crumble

Orange Sponge Cake, Almond, Pumpkin Caramel (gf, df, n)

Selection Of Sorbets ask for today selection

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts (s) Contains Sesame.
A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.