ONE NIGHT ONLY

Three-Course Choice Menu | $59

Housemade Focaccia	**10**
Oysters (A) (gf, df)	**7.5ea**
Crocchetta of the Day	**7ea**
Fried Artichoke herb oil	**9ea**
Consorcio Anchovies lemon (I)	**13**
Chicken Liver Crostino pear, cornichon	**9ea**

Vitello Tonnato anchovy crumble, pickled shallot (I) (df)
Tuna Crudo marinated capsicum, pistachio, orange (A) (gf, df)
Beetroot Carpaccio rocket, feta, dill, white balsamic (v, gf)

Barramundi fresh peas, Dutch carrots, mint oil (A) (gf, df)
Duck Breast beetroot, silverbeet, grapefruit, jus (gf)
Roasted Cauliflower cannellini, chilli, leek (v, gf)

Chat Potatoes chives, Parmigiano (gf, v)	**15**
Fennel radish, garden herbs, citrus dressing (ve, gf)	**16**
Rocket Salad balsamic, sesame dressing, Parmigiano (v, gf)	**15**

Tiramisù coffee, savoiardi (n)
Strawberry Cheesecake almond crumble (v,n)
Sorbet (ve, gf)

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.