



DINNER

BREAD OF THE DAY SERVED WITH DUKKHA AND EXTRA VIRGIN OLIVE OIL V	\$8
PUMPKIN ARANCINI, BLACK GARLIC AND PECORINO V	\$16
PORK BELLY, CARAMEL MISO, PICKLED GINGER AND SWEET SOY	\$20
SALMON CEVICHE, WASABI MOUSSE, WONTON SKIN	\$22
SHARK BAY PRAWNS, BLOODY MARY CRÈME FRAICHE AND AVOCADO	\$20
SCOTCH FILLET, BROCCOLI PUREE, TRUFFLE MASH, KALE, DUKKHA AND JUS GF	\$42
LAMB RUMP, BRAISED LENTIL AND CHICKPEA, CELERIAC PUREE AND CHIMICHURRI GF	\$38
CRAB LINGUINE, CHILI, CAPERS, GARLIC, TOMATO AND FENNEL	\$36
GNOCCHI, MUSHROOM, BROWN BUTTER, SAGE AND PECORINO V	\$30
CHICKEN, ROAST PUMPKIN, QUINOA, PERSIAN FETTA, ROCKET AND BEETROOT VINAIGRETTE <i>FOR A VEGETARIAN VERSION WE CAN EXCLUDE THE CHICKEN V</i>	\$28
FISH OF THE DAY—PLEASE ASK THE WAIT STAFF	\$POA
LIME CRÈME BRULEE, WATTLESEED AND ALMOND SNAP	\$16
PEANUT BUTTER CHOCOLATE BROWNIE SERVED WITH ICE CREAM	\$16
KIMBERLEY TRIO OF ICE CREAM	\$12
*CHEESE SELECTION SERVED WITH QUINCE, PICKLE AND FRUIT	\$30

SIDES

GARDEN SALAD V GF	\$8
ROAST CHAT POTATOES V	\$9
BROCCOLINI ALMOND AND CHILI V GF	\$10

COURSE OPTIONS

INCLUDES ONE SIDE, CHEF'S CHOICE

**CHEESE SELECTION IS EXCLUDED FROM THE DESSERT OPTION*

TWO COURSES—ENTRÉE AND MAIN OR MAIN AND DESSERT \$55 PER PERSON

THREE COURSES— ENTRÉE, MAIN AND DESSERT \$65 PER PERSON

A SELECTION OF TEAS AND COFFEES ARE AVAILABLE FOR PURCHASE

PLEASE NOTE, IF YOU HAVE SPECIAL DIETARY REQUIREMENTS, PLEASE DO LET OUR WAIT STAFF KNOW

GF—GLUTEN FREE V—VEGETARIAN