



Please note, our full A La Carte menu is also available on weekends- Our weekend lunch menu changes weekly- It is a sample menu below

2 course \$59 (includes glass of white or red wine)
3 course \$69 (includes glass of white or red wine)

Entrée

Fried Cuttlefish & school prawns (Coffs Harbour, NSW)
black garlic aioli, chilli, parsley, lemon zest, pickled fennel

Seafood Spaghetti,
Vongole, King prawn, fish, chilli, garlic, grape tomato, parsley

Salad of local Prosciutto & buffalo mozzarella
heirloom tomatoes, extra virgin olive oil

Main Course

Sourdough crumbed King George Whiting, (Kangaroo Island, SA)
kipfler potatoes, preserved lemon, honey dill mustard dressing

Oven roasted 'Cone Bay' Barramundi, (WA)
Yarra valley heirloom tomatoes, croûton, pickled green olives, caperberries

200g Grainge Eye Fillet
cauliflower purée, pickled mushrooms, pink peppercorns
(Free range, 100 day grain fed, Riverina, NSW)

Dessert

Summer Pavlova
Nectarine, lychee, lime marshmallow

Valrhona Chocolate Mousse
poached cherry, shaved coconut

Cheese Tasting Plate
handmade lavosh, fig paste, fruit, muscatels

Sides

Green beans, sugar snaps, baby broccoli, chilli, garlic, our extra virgin olive oil, lemon \$15

Yarra Valley heirloom tomatoes, marinated goat milk feta, Pantelleria wild oregano \$18

Baby cos, radicchio, mizuna, spanish onion, smoked almonds, red wine vinegar, \$15
buttermilk dressing

Large leaf rocket, shaved fennel, yellow peach, 24 month parmesan, white balsamic \$15

Roasted mixed seasonal mushrooms, thyme, brown butter, Piedmont hazelnuts \$18

Chips, Murray River sea salt \$12

Manta 'angel' chips, truffle, parmesan \$19.5

A 10% surcharge applies to Sundays and Public Holidays, Please inform your waiter if you have any food allergies