

# SHARED TASTING MENUS

CLASSIC \$75PP

[+] PREMIUM \$95PP

## BREAD AND SNACKS

'GRAIN BAKERY' LOCAL SOURDOUGH Pepe Saya butter

OLIVES House marinated mixed olives (v/gf/df)

## ENTREE

WAGYU BEEF TATAKI Pickled enoki, puffed quinoa, chilled mushroom consommé (gf/df)

BUFFALO BURRATA Tomato & basil granita, balsamic reduction, crostini (v)

[+] CALAMARI FRITTI Crispy fried calamari & charcoal mayonnaise (gf/df)

## MAIN

ROASTED SALMON Pomegranate, dill yoghurt, mint (gf)

ORECCHIETTE PRIMAVERA Spinach, peas, confit garlic, goat curd, XO sauce (v)

[+] 300GR BLACK ANGUS SIRLOIN MSA MBS5+, lemon (gf/df)

## SIDES

TRUFFLE FRIES Aioli & parmesan (v/gf)

MIXED SEASONAL LEAVES Chardonnay dressing (v/gf/df)

## DESSERT

PAVLOVA Strawberries & cream (gf)