

SET MENU

TO START

'GRAIN BAKERY' LOCAL SOURDOUGH
Pepe Saya butter

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

ENTREES

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)

MAINS

ROASTED SALMON
Pomegranate, dill yoghurt, mint (gf)

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

BLACK ANGUS SIRLOIN
MSA MBS5+, lemon (gf/df)

SIDES

TRUFFLE FRIES Aioli & parmesan (v/gf)

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

DESSERTS

DARK CHOCOLATE FONDANT
Pistachio ice cream, chocolate soil

PAVLOVA
Strawberries & cream (gf)



(v) vegetarian (gf) gluten free (df) dairy free (n) contains nuts

Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering.

A 15% surcharge applies on all public holidays. A 10% surcharge applies on weekends.
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.