

EARLY BIRD DINNER MENU

Available Friday & Saturday – bookings essential
5.30pm booking, guaranteed off the table by 6.45pm
3 courses for \$60pp

House toasted bread w Lot 8 olive oil, balsamic reduction	Each 3
Freshly shucked Pacific oysters – <i>subject to availability</i>	
Natural w shallot & chardonnay vinaigrette OR beer battered w lemon & tartare	Each 4.5

TO START

Beef carpaccio, black truffle, cherry, tomato, Parmigiano Reggiano, nut praline, EV00

Roasted beetroot salad, candied walnuts, cherry tomatoes, basil, cress, balsamic, goats cheese

Pulled pork & roasted duck croquettes, sriracha, cherry, baby cos lettuce, herbs

MAIN

6 hour braised beef cheek, remoulade slaw, parsnip puree, baby beets, hazelnuts, baby herbs

Slow roasted pork belly, apple puree, fennel & orange salad, sriracha mayo, black sesame

House smoked salmon, romesco sauce, cauliflower fritter, basil, almonds, charred broccolini

ANYTHING EXTRA TO SHARE

Twice cooked hand cut chips w truffle mayo	12
Roasted Parkvale mushrooms, balsamic	12
Broccolini, almonds, Lot 8 olive oil	12

TO FINISH

Affogato, vanilla bean ice cream, coffee, amaretto

Chocolate terrine, salted caramel, mascarpone, salted peanuts, raspberry gel, vanilla ice cream

Please note that we only accept one bill per table for 8 people or more.

Gluten & dairy free options available upon request

Entrees can be served as main sizes, please ask for prices

Food by Paul Ansell