



SET MENU

TO SHARE

Antipasto board with cured meats,
smoked chicken, creamy brie, artichokes, smoked olives,
fig + pear relish, basil pesto + ciabatta

MAINS

Medium rare 250g Angus sirloin with truffle mayo + brisket gravy
Roasted vegetable salad with halloumi, pomegranate, quinoa + rocket
Smoked char siu pork belly, vegetable rosti, caramelised onion relish
Lager-battered fish + thick-cut chips, tartare, tomato sauce + lemon

served with broccolini + roasted baby potatoes for the table

DESSERTS

Cinnamon apple cobbler with real custard, walnut praline + vanilla ice cream
Choc-berry mousse cake with coconut yoghurt, caramel corn + candied orange
Tiramisu with espresso + stout, blackcurrant sauce + plum ice cream

Starter + Main \$57 / Main + Dessert \$67 / Starter + Main + Dessert \$77