

EASY DINING MENU

MONDAY - THURSDAY LUNCH & DINNER

2 COURSE FOR \$35 | 3 COURSE FOR \$45

FRIDAY - SUNDAY LUNCH & DINNER

2 COURSE FOR \$45 | 3 COURSE FOR \$55

ENTREE

SEA SALT & CHILLI CALAMARI

pickled fennel, fresh herbs, confit garlic aioli

RISOTTO (V,GF)

smoked tomato, cavolo nero, truffle pecorino, walnuts

SALMON CEVICHE

jalapeno, green tomato, lime, dill, sourdough croutons

ZUCCHINI FLOWERS

nduja & ricotta filling, gremolata, rocket, lemon

PORK & CHIVE DUMPLINGS

ponzu & chive broth, chilli & coriander

MAIN

MARKET FISH

ask our wait staff for today's market fish

YELLOWFIN TUNA STEAK (GF)

rare seared, soba noodles, xo sauce, soya beans, oyster mushroom

CHICKEN BREAST (GF)

potato rosti, leek veloute, asparagus, tarragon jus

BEEF BRISKET

prosciutto wrapped, parsnip puree, braised cos, peas, oyster mushrooms

TORTELLINI (V)

mushroom & ricotta filling, peas, mushrooms, taleggio cream sauce

DESSERT

HAZELNUT GELATO (GF)

hazelnut praline, chocolate ganache, honeycomb

RED VELVET CHEESECAKE

red velvet cake, cheesecake, strawberry compote, burnt butter crumble, berry leather

STICKY DATE PUDDING

hot butterscotch sauce, maple walnut ice cream

menu valid until 31st August 2018. not available for groups of 20 or more.

PUBLIC HOLIDAYS INCUR A 10% SURCHARGE