

# EASY DINING MENU

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**MONDAY - THURSDAY** LUNCH & DINNER

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

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**FRIDAY - SUNDAY** LUNCH & DINNER

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

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## 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

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## 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

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## 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**