

3 Courses \$69
for 2 Courses
Main + Entrée \$59
Main + Dessert \$49

All Wine 20% off

Covid Lockdown Special 15% off on total bill (20% off for cash payment)

Entrée

Freshly Shucked Sydney Rock Oysters, ginger and sweet sake dressing, pickled cucumber DF GF (+\$3)

Hiramasa KingFish Ceviche, chili and lime, wasabi crème fraiche, pickled redish puffed black rice, sesame seed, chive GF

Pan Seared Canadian Scallops, avruga caviar and chive, roasted cauliflower puree, pickled fennel, sauterne foam, maple crispy pancetta GF

Black Pepper Crusted Beef Carpaccio, horseradish crème fraiche, Caper dressing, manchego, sourdough crumble GF Option

Duck Liver pate, orange marmalade, pickles, brioche croutons GF option

Twice baked Roasted Cauliflower and Truffle Cheddar Cheese Souffle Gratin V

House Made Linguine with WA scampi, chilli, zucchini, parsley, bisque foam

Open Ravioli of Slow Braised Lamb Neck, halloumi, black cabbage, preserved lemon, sourdough crumble, parmesan

Main

Bouillabaisse, pan fried Red Emperor, white clam, tiger prawn, calamari, winter vegetables, basil oil charred sourdough GF option (+\$3)

Slow Braised Lamb Shank, Duck fat roasted potato, dutch carrot, parmesan polenta, sour dough crumble cumin aioli, lamb jus

4hours Brined Charred 1/2 Chicken, Sweet Corn Puree, Dutch carrots, pomegranate, fetta pickled chilli dressing, crispy kales

12 Hours Confit Crispy Skin Pork Belly, roasted pumpkin puree, green apple and fennel remoulade puffed black rice, maple walnut, apple gel, pan jus GF

Grilled Duck breast a l'Orange, smoked duck leg and gruyere croquette, roasted carrot puree, orange segment, roasted fennel, pistachio

Chef's Signature Chicken and Leek Pie in Crème Fraiche Pastry, roasted brussel sprouts hazelnut, truffled pomme puree and pan jus (Please allow 25mins to cook)

Grilled Eye Fillet

Creamy truffled wild mushroom jus, sautéed green bean, Choice of Mash potato or French fries Gf(+5\$)

Dessert

Green Apple Tart, cinnamon caramelize green apple, crème patisserie

Baileys Crème Brulee, house made chocolate and espresso madeleines

Pavlova, three texture of strawberry, vanilla crème chantilly, passionfruit ice cream GF

Belgium Dark Chocolate Fondant, Dulce de leche, vanilla and peanut brittle ice cream

Bake Your Own Passionfruit Souffle, house made Vanilla Bean Ice cream GF (pre order)

190°C 8-9mins (*can be individual sale for \$13)

Sides

French Fries with garlic aioli,

Iceberg and babe spinach, sourdough crumble, pepitas, parmesan snow, Louis's ranch dressing

Steamed greens, toasted almond and Extra Virgin olive oil