



dinner menu prices

2 courses \$85

3 courses \$95

entrée

green pea soup, buffalo ricotta tortellini, mint, truffled pecorino (V)
dressed king crab, compressed melon, cured ham, earl grey gel, nasturtium
tartare of beef fillet, beetroot, goat's cheese, capers, sourdough

main

baked eggplant, trussed tomato, béchamel, pine nuts, basil, parmesan(V)
paroo kangaroo loin, sweet potato, broad beans, pistachio
seared alpine salmon, coconut, coriander, lemon couscous

dessert

dark chocolate sponge, raspberry textures, pistachio powder
almond valrhona amande, yuzu curd, green tea, calamansi sorbet
mango passionfruit mousse, kensington mango, oat granola, fresh berries, lemon balm

side dishes 3 for \$25

pomme purée | beer battered fries, rosemary salt | green beans, almond milk
roasted sweetcorn, harissa & lime butter | mixed leaf salad, cherry tomato, parmesan