

Menu

2 courses

3 courses

Alternate serve per course

CHOICE OF ENTRÉE

Chive crumpets, cod egg cream, bottarga

Jamon serrano 50g, pico, olive oil *(df)*

Stracciatella, watermelon, shiso *(v, gf)*

CHOICE OF MAINS

Potato gnocchi, sautéed greens, parmesan sauce *(v)*

Confit salmon, cucumber velouté, karkalla *(df)*

Chicken breast, French peas, pancetta, chicken jus *(gf)*

Strozzapretti, calamari, perilla pesto, chilli

CHOICE OF DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio *(v)*

Valrhona 'Jivara' mousse, raspberry, crisp *(gf)*

Frangipane and rhubarb tart, raspberry coulis

3 cheeses, grapes, lavosh and oat crackers

SIDES

sides shared per table

Cos lettuce, eschalot, cucumber, thyme dressing *(vg, gf, df)*

Charred broccolini, verjuice lemon, toasted almond *(vg, gf, df)*

Shoestring fries, spicy salt, aioli *(vg, gf, df)*

ELEVATE YOUR EXPERIENCE

Enjoy Chef's selection arrival canapes

3 varieties, 3 pieces per person

v vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan,
vgo vegan option available, *dfv* dairy free option available

Sample menu, subject to change based on seasonality

