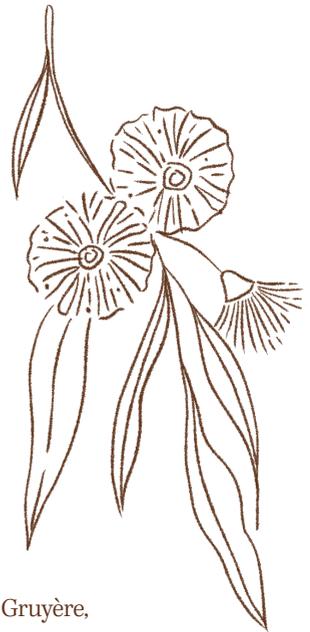


THREE COURSE SET MENU



House baked focaccia, native thyme,
St David Dairy cultured butter *v, vgo, dfo*

Entrées (choice of one)

Eggplant, macadamia, quandong, amaranth *vg, gf*

OR

Tuna crudo, watermelon, smoked soy, finger lime *df, gfo* 

Mains (choice of one)

Rangers Valley wagyu striploin bms 7+, rhubarb, white asparagus, Gruyère,
green pepper *gf*

OR

Mafaldine pasta, MSC Abrolhos island octopus, tomato, black garlic, native basil *dfo* 

OR

Cauliflower, chickpea miso, blood lime, hazelnut *vg, gf*

Sides (choice of one)

Butter lettuce, mustard dressing, ricotta salata, pine nuts *v, gf, nfo, dfo, vgo*

OR

Chips, kelp salt, chipotle aioli *v, gf, df, vgo*

Desserts (choice of one)

Amphora chocolate crèmeux *v, gf*

OR

Davidson plum & rhubarb cheesecake *vg, gf*



MSC-C-52290 | Seafood certified to MSC's environmental standard for fishing | [msc.org](https://www.msc.org)

v vegetarian | *vg* vegan | *vo* vegetarian option available | *vgo* vegan option available
gf gluten free | *df* dairy free | *gfo* gluten free option available | *dfo* dairy free option available

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Please note Public Holidays incur a 15% surcharge | Tables of 8+ incur a 10% service charge

ME-GAL