



Share Tasting Menu (sample)

Minimum of 2 guests - \$68 per person

This menu may change daily due to availability.

*Please ask our friendly staff what is on offer today
and advise any dietary requirements when ordering.*

We kindly ask that the whole table has the tasting menu.

1ST COURSE

Cured Humpty Doo Barramundi,

local organic orange/lemon/lime and chilli dressing (gf/df)

Iceberg heart salad, aioli, prosciutto, condiments, soft egg (df)

2ND COURSE

NT Brahman Hump, beef croquettes, Dijon mustard

Pulled pork shoulder brioche, cucumber, kewpie

3RD COURSE

Angus rump (medium rare), crushed crispy potato, mushroom sauce

Baby squid, chipotle chilli, smoked hummus, lemon (gf)

Crumbed field mushrooms, blue cheese aioli, nashi, hazelnut, bitter leaves (v)

4TH COURSE

Chef's selection of petit fours

or

Cheese Board, Chef's selection of cheeses

served with house-made lavosh & nashi



Share Tasting Menu (sample)

Minimum of 2 guests - \$45 per person LUNCH only

This menu may change daily due to availability.

*Please ask our friendly staff what is on offer today
and advise any dietary requirements when ordering.*

We kindly ask that the whole table orders the tasting menu.

1ST COURSE

Cured Humpty Doo Barramundi,

local organic orange/lemon/lime and chilli dressing (gf/df)

Iceberg heart salad, aioli, prosciutto, condiments, soft egg (df)

2ND COURSE

Angus rump (medium rare), crushed crispy potato, mushroom sauce

Baby squid, chipotle chilli, smoked hummus, lemon (gf)

Crumbed field mushrooms, blue cheese aioli, nashi, hazelnut, bitter leaves (v)

3RD COURSE

Chef's selection of petit fours