



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

Iceberg heart salad, aioli, prosciutto, condiments, soft egg

2ND COURSE

Beef brisket Dutch croquettes, dijon mustard

Pulled pork shoulder brioche, cucumber, kewpie

3RD COURSE

Angus rump (medium rare), spicy crispy potato, Diane sauce

Spicy fried chicken, shaved cabbage

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

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 as that the whole table orders the tasting menu.

1ST COURSE

Cured NT Barramundi, local organic orange/lemon/lime
and chilli dressing (gf/df)

Iceberg heart salad, aioli, prosciutto, condiments, soft egg

2ND COURSE

Angus rump (medium rare), spicy crispy potato, Diane sauce

Spicy fried chicken, shaved cabbage

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

3RD COURSE

Chef's selection of petit fours