



2 Course \$89 - 3 Course \$99

BREAD, CANAPÉ & GLASS OF REEF WINE INCLUDED

Please note: We are running scheduled 1 hour 45 minute seatings.

Entrées

CHERMOULA PRAWNS

Mango salsa, Baja cream, charred lime, orange (GF)

TRI-MELON PROSCIUTTO CARPACCIO

Pistachio, mint goat's cheese (GF)

BAKED CHEESE

Rhubarb chutney, green salad (GF, V)

Mains

MARKET FISH

Carrot leek purée, crispy kale, salt & pepper prawns, caperberry dill sauce (GF)

200g EYE FILLET

Balsamic beetroot purée, twice-cooked fingerling potato, jus (GF, L)

LAMB BACKSTRAP

Labna, drunken truss cherry tomatoes, charred broccolini, dukkah, rosemary jus (GF)

Desserts

TEMPURA SPICED APPLE

Crème anglaise, caramel sauce, Dulce de Leche, strawberries (GFA)

CHEESE PLATE

Chef selection of cheeses & accompaniments

TRIO OF SORBET

Fresh berries, almond praline (GF, L)

Sides

(additional \$10)

Straight cut chips, gochujang aioli (L)

Brussel sprouts, fresh dates, roasted pine nuts

Caramelised sweet potato, cranberries, Bulgarian sheep feta, rocket, red onion, white balsamic vinaigrette

Chorizo, wild rice, quinoa, drunken grapes,

Maple-baked pumpkin, Persian feta, rose & verjuice vinaigrette (GF)