

2 COURSE MENU

SHARED ENTRÉES

Duck Liver Pâté, Madeira, brioche ++

Fried Olives, fromage stuffed, whipped yoghurt

Pork Belly Skewers, chilli + fennel glaze, pickled papaya ++

Tempura Whiting, pea & feta salad, sherry vinaigrette

YOUR CHOICE OF MAIN

Slow Cooked Lamb Shoulder, spring peas, mustard, mint, cuminata ++

Seafood Pasta, spaghetti, chilli, garlic, fresh herbs

Ricotta Gnocchi, field mushrooms, pear, blue cheese, burnt butter

Steak Frites (300g) Diamantina Grain-fed Black Angus Sirloin
red wine jus, fries ++
(add \$10pp)

SHARED SIDES

Fried sprouts, sour cream, balsamic, salumi salt ++

additions

oysters \$7.50ea

fries \$13 | gem lettuce salad \$13

cheese \$15 (40g)

\$79 PER PERSON