

MAEVE. WINE

-Set menu- 75 per person

Duck liver parfait / grilled bread / davidson plum / shallots

Black angus steak tartare / yolk / horseradish / crisps

Duck lasagna / duck fat bechamel / nutmeg

Dressed **baby gem** / capers / shallots / white condiment

Fries / confit garlic dip

Bounty / dark chocolate / coconut sorbet / coconut caramel

-to start-

Focaccia / 'olive olive' oil 12

Freshly shucked **oysters** / preserved lemon / yuzu & habanero VHS 39/75

Potato crisps / rosemary salt / roasted onion dip 12

Rosti / crème fraîche / caviar / chives (2) 20

Scallop crudo / mandarin / fennel / aleppo pepper (1) 16

Fried **zucchini blossom** / parmigiano creme / garlic honey (2) 25

-in the middle-

Grilled **sourdough** / olive oil (1) 6

Burrata / smoked eggplant / pomegranate / thyme 27

Cheese on toast / cashel blue / balsamic onions / vincotto 26

18 mth fort aged **comte** / honeycomb / cornichons / crackers 20

Triple cream **brie** / golden raisin & caper jam / onions / crackers 17

Duck ham / pickled garlic / tomato jam 22

Tuna carpaccio / salted ruby grapefruit / capers / chilli oil 30

Duck liver parfait / grilled bread / davidson plum 27

Pizza frita / anchovies / black olive / tomato / parmigiano 29

Steak tartare / salted yolk / horseradish / crisps 32

Thick cut **pork belly bacon** / pineapple / smoked maple 22

Skull island **king prawn fritti** / aleppo pepper / gremolata / lime 45

Dressed **baby gem** / capers / shallots / white condiment 16

Marinated **cherry tomatoes** / peppers / pickled onion 16

Fries / confit garlic dip 15

-the finish-

Roasted Pumpkin / tahini yoghurt / pumpkin caramel / pepita crunch 32

Barramundi cotoletta / yoghurt tartare / pea & mint relish / lemon 54

Duck lasagna / duck fat bechamel / nutmeg 45

Risotto alla parmigiano / black pepper / thick cut bacon / yolk 37

Black angus striploin / cafe de paris / fries 85

Please ask for your bill and pay at your table