



STARTERS

Homemade dips served with flat breads

TAPAS

A selection of tapas and shared pastas

MAIN

Sous vide lamb back strap with
white truffle celeriac puree and baby vegetables

250g King Island eye fillet with
Jerusalem artichoke mousse and sauteed porcini mushrooms

Confit duck leg and seared duck breast
served with apple, parsnip and remoulade salad

Fish of the day

DESSERT

White chocolate and honeycomb parfait
with chocolate ganache

Italian meringue, lemon curd, lemon sorbet
& brioche crumbs

Trio of homemade gelato

2 courses \$50

3 courses \$60

All menus are inclusive of starters, tea or coffee

*Menu is subject to seasonal changes

*All function bookings require a deposit of \$10 per person

*Bookings can be held tentatively for 7 days only