

Temporada Set Menu \$90

Matching Wines \$65

Temporada Sourdough, Cultured Butter \$3pp

Marinated Olives \$8

Four Cheese Tapioca Fritter, Green Harissa \$5ea

Smoked Eel Cannoli \$6ea

Duck Confit Croquette, Pickled Chilli, Aioli \$6ea

Ortiz Anchovy on Toast, Green Apple, Almond \$9ea

Chicken Liver Parfait, Pear & Ginger Jam, Toast \$20

Stracciatella, Black Olive, Charred Jerusalem Artichoke, Rye Crisp \$24

Charcoal Grilled Fremantle Octopus, Black Vinegar Dressing, Aioli \$30

Roast Cauliflower Ravioli, Golden Raisins, Pecorino Pepato \$26

Charcoal Grilled Yellowfin Tuna, Radicchio, Hazelnut, Red Wine \$48

Roast Spatchcock, Pialligo Bacon, Chestnuts, Brussels Sprouts \$38

Charcoal Grilled Pork Loin, Celeriac, Prune, Pedro Ximenez \$40

500gm Grass-Fed Rib Sirloin, Mushrooms, Chimi Churri, Sauté Potatoes \$110

Charcoal Grilled Broccolini, Sauce Gribiche \$14

Roast Sweet Cabbage, Smoked Almonds, Sour Cherries, Herb & Buttermilk Dressing \$14

Chestnut & Walnut Meringue, Quince, Dark Chocolate, Chestnut Cream \$18

Banana Mousse, Mascarpone, Almond & Hazelnut Praline \$18

TEMPORADA