

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

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

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

Hundred Acres Produce Fig, Burrata, Smoked Vanilla, Eschalots Agrodolce \$24

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

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

Charcoal Grilled Rainbow Trout, Buttermilk, Horseradish, Cucumber \$34

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

Charcoal Grilled Lamb Rump, Celeriac, Thyme, Preserved Nectarine \$40

500gm Grass-Fed Rib Sirloin, Mustard Butter, Cippolini Onions, Sauté Potatoes \$110

Charcoal Grilled Broccolini, Sauce Gribiche \$14

Roast Sweet Cabbage, Romesco, Smoked Almonds, Mallorquina Butter \$14

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

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

# TEMPORADA