

Temporada Set Menu

\$90pp

Temporada Sourdough, Cultured Butter

Marinated Olives

Sydney Rock Oysters, Pambula Oyster Co, Mignonette

Citrus Marinated Pork Belly, Charred Blood Orange

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Seared Duck Breast, Orange, Nectarine, Sesame Dressing

Charcoal Grilled Octopus, Aioli, Black Vinegar & Chilli Oil

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Potato Tortellini, Comte, Freekeh, Smoked Ham Broth

Charcoal Grilled Lamb Rack, Onion Soubisse, Fennel Caponata,
Zucchini Flower

Sauteed Snow Peas, Buttermilk Dressing, Walnut & Pepita

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Milk Chocolate Parfait, Peanut Meringue, Banana Jam, Raspberries

Add Ons & Extras

Ortiz Anchovy on Fried Bread, Confit Tomatoes \$9 ea

Charcoal Grilled Noosa Sea Scallop, Black Bean Vinaigrette \$9 ea

Crispy Lamb Breast 'Sandwich', Tonkatsu Sauce, Aioli \$8 ea

Glazed Kingfish Collar, Sichuan Dressing, Daikon, Sesame Seed \$12

Charcoal Grilled 800gm Dry-Aged T-Bone, Horseradish Crème \$105

TEMPORADA