



Set Menu

Each guest selects minimum one dish for entrée, main and dessert.

to start

Wood Fired Sesame Turkish Bread (V) 15
Burnt sage butter, chives and sea salt

entrée *select one per person*

Stirling Ranges Beef Tartare (GF) 32
Wagyu beef fat, porcini aioli, parsnip crisp, sous vide egg yolk

Chargrilled Fremantle Octopus (S, N, GF) 29
Smoked purple potato, romesco sauce, black garlic mayonnaise

La Delizia Burrata 26
Raisin and tomato relish, basil oil, togarashi, wood fired Turkish bread

mains *select one per person*

Stirling Ranges Sirloin (250g) (GF) 55
Celeriac fondant, brown onion jam, wilted Cavolo Nero, red wine jus

Fillet of Tasmanian Salmon (S, GF) 48
Warm Tartare sauce, Yarra Valley salmon roe, grilled spouted cauliflower

Harissa Roast Manjimup Cauliflower (V, GF) 32
Babaganoush, fried shallots, pomegranate seeds

sides

Wagyu Beef Fat Royal Blue Potato (GF) 17
fresh herbs, aioli

Charred Tender Stem Broccolini (V, GF, N) 18
Lemon oil, toasted almonds, chili

Spice Grilled Baby Zucchini (V, GF) 17
whipped feta, manchego

desserts *select one per person*

54% Chocolate Marquise (V, N) 22
Salted caramel ice cream, toasted pine nuts, raspberry gel, cacao tuile

Classic Tiramisu (V) 21
Campos espresso, savoiardi biscuits, mascarpone cream, grated 54% Chocolate

Sticky Date and Banana Pudding (V) 19
Beurre noisette toffee sauce, cinnamon ice cream

S - Contains Shellfish | P - Contains Pork | N - Contains Nuts | V - Vegetarian | GF - Gluten Free

All prices are inclusive of GST | 1.5% Credit Card Fee | 3% AMEX Fee | 15% surcharge applies on public holidays

Only card or mobile payments are accepted