

Menu

AMUSE

NATURAL OYSTERS

with champagne granita & finger lime dressing

SHARED ENTREES

GARLIC ROASTED PRAWNS

with beurre noisette, avocado mousse,
pickled fennel & citrus

MOROCCAN LAMB RIBS

with harissa honey dressing, couscous salad,
pomegranate, garlic & lemon yoghurt dressing

HALF SHELL SCALLOPS

with cafe de paris, pickled shallots, pangrattato & dill

PEPPERED BEEF CARPACCIO

with pickled mushrooms, truffled pecorino,
pine nuts & capers

SHARED MAINS

RACK OF LAMB

with petite pois, speck, pickled shallots, feta & jus

RED EMPEROR

with romesco, charred asparagus & almonds

SLOW ROASTED WAGYU RUMP CAP

with carrot puree, blistered truss tomatoes, salsa
verde & jus

SHARED SIDES

ROASTED KIPFLER POTATOES

with rosemary salt

BABY CARROTS

with honey & mustard glaze, goats fetta,
& pine nuts

BRUSSEL SPROUTS

pan roasted with smoked bacon, crispy
leaves, & jus

followed by

SHARED DESSERTS

DARK CHOCOLATE DELICE

& STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

& CHEESE BOARD TO SHARE

