



DAILY 2 COURSE \$65

NOW SERVED TUESDAY TO SATURDAY
LUNCH & DINNER BEFORE 6PM

2017 TYRRELL'S 'HVD' SEMILLON, HUNTER VALLEY, NSW Carafe 25
2022 BULMAN GRENACHE ROSE, BAROSSA VALLEY, SA Carafe 25
2020 SELON LETANG, CINSAULT, RHONE VALLEY, FRANCE Carafe 25

ENTREE

DUCK, QUAIL & PISTACHIO TERRINE
APRICOT, PICKLED MULBERRIES AND TOASTED SOURDOUGH

CHAR-GRILLED ASPARAGUS
HOUSE-MADE FROMAGE BLANC, ZUCCHINI FLOWER, RADISH AND CROUTONS

FRENCH ONION SOUFFLE GRATIN

MAIN

PICKLED BABY BEETROOT TARTE TATIN
LOCAL CHESTNUT MUSHROOMS, WHIPPED GOAT'S CURD AND HAZELNUTS

PAN-ROASTED CONE BAY BARRAMUNDI
LEEK FONDUE, SMOKED EEL & CORN WITH BEURRE BLANC AND BASIL

MINUTE STEAK MB3+, WINE MERCHANT'S SAUCE, FRIES

SIDES

MARKET VEG 15 / BROCCOLI & ALMONDS 16 / LEAF SALAD 14 / FRIES 15

DESSERT

VANILLA CREME BRULEE WITH LEMON THINS

MANGO & COCONUT PAVLOVA
COCONUT CREAM, MANGO SORBET AND COCONUT CRUMBLE

BERRY SOUFFLE WITH VALRHONA DARK CHOCOLATE ICE CREAM