



# FOOD



## 9-COURSE TASTING MENU

*\$99pp, minimum two people*

Smoked Eggplant puree, confit garlic, warm pita bread (GFO, DF)

Bresaola cigar, parmesan cheese, pistachio (GF)

Fried broccoli, grated pecorino cheese (V)

King Ora Salmon Crudo, lime, garlic, coriander & chilli dressing, avocado  
(DF, GF)

Potato Gnocchi, Slow Cooked Duck & Porcini Ragu, Pecorino Cheese  
(GFO)

250g southern range porterhouse (MB4+), jus (GF, DFO)

Duck fat potatoes, garlic, rosemary salt (GF)

Crispy green salad, sherry vinegar dressing (GF, VG)

Choice of one of our delicious desserts to complete your experience!

*Or dine a la carte (see next page)*





## SMALL

Mixed marinated olives, warmed (VG, GF, DF, VGO)	14
Jumbo Prawn, Coriander, Burnt Chilli, Garlic, Lime Butter, Served With Warm Pitta Bread (GF)	16 each
Bresaola cigar, parmesan cheese, pistachio (GF) 3pcs	22
Fried broccoli, grated pecorino cheese (GFO)	23
Smoked Eggplant puree, confit garlic, warm pita bread (GFO, DF)	23
Saffron arancini, rich sugo sauce, basil (V) 4pcs	23
King Ora Salmon Crudo, lime, garlic, coriander & chilli dressing, avocado (DF, GF)	34
Burrata cheese, marinated burnt pepper, anchovy, warm pita bread (GFO)	22
Cheese board with fig and pepper jam, fresh fruits, and lavosh (V, GFO):	
<i>Two cheeses</i>	32
<i>Three cheeses</i>	39
Charcuterie board, selection of three cured meats, with pickled mushrooms, guindillas peppers, and grilled bread	36
<i>Add any cheese</i>	16





## PASTA

Potato Gnocchi, Slow Cooked Duck & Porcini Ragu, Pecorino Cheese (GFO)	39
Tortellini filled with truffle mushroom duxelles, sage butter (VGO)	39
Wagyu beef lasagne, creamy bechamel, parmesan cheese	39
Seafood linguine of scallops, prawns, fish, mussels and calamari, with garlic, chilli, parsley, and extra virgin olive oil (GFO)	49

## LARGE

250g southern range porterhouse (MB4+), jus (GF, DFO) <i>Add Jumbo Prawn 16.00</i>	52
280g southern range scotch fillet (MB4+), jus (GF, DFO) <i>Add Jumbo Prawn 16.00</i>	56
Crumbed pork cutlet, braised cabbage & nduja sauce	48
Pan seared rockling, saute spinach, vine roast tomato, lemon butter sauce (GF, DFO)	49





## SIDES

Duck fat potatoes, garlic, rosemary salt (GF) 16

Crispy green salad, sherry vinegar dressing (GF, VG) 16

## DESSERT

Vanilla pannacotta, mixed berry, crushed almond sable biscuit (GFO) 18

Chocolate delice, marscapone (GFO) 18

Dessert Wine: Barbeito Malvasia Reserve Sweet, Portugal 20

