



Sample Menu - \$89

Something To Start

Artisan Bread

Rosemary and Garlic Loaf, Beef Dripping Butter

Entrée

Kingfish Ceviche - Watermelon radish, garlic crème fraîche, herbs, golden shallot, citrus dressing, black lava salt, chilli

Burrata - Peach puree, pickled and roasted beets, walnut crumb

Main Course

Chargrilled Quail - Garlic marinated quail, charred corn purée, veal jus, onion petals

Fillet - 200g (Tender Valley Grain Fed, 200D)

Dessert

Black Forest Doughnut - Cocoa doughnut, Chantilly cream, boozy cherries and dark chocolate

Choc Orange Delice - Decadent dark chocolate and orange mousse delice, chocolate brownie, orange gelato