



PLATINUM \$85

Available throughout October and November only.

Handcrafted bread

whipped brown butter

ENTREES

Grilled marinated squid

green tomato, chilli, fennel, pork crackling

Trevally crudo

grapefruit and rhubarb, puffed wild rice, coriander

Grass fed beef tartare

nam jim dressing, shaved daikon, crispy shallot, coriander

MAINS

Slow cooked chicken breast

asparagus, mushroom, late summer truffle

Long line market fish

clams, garlic soup, parsley, jersey benne potato

Free range pork belly

burnt carrot + puree, drunken golden raisins, mustard

Served to the table

gem lettuce, 'waldolf salad' egg mayonnaise

french fries

DESSERTS

Mince pie ice cream sundae

cherry, 'egg nog' custard, ginger bread crumble



G O L D \$ 6 5

Available throughout October and November only.

Handcrafted bread

whipped brown butter

ENTREES

Grilled marinated squid

green tomato, chilli, fennel, pork crackling

Roasted farm eighty four tomatoes

buratta, basil, focaccia, olives

MAINS

Slow cooked chicken breast

asparagus, mushroom, late summer truffle

Long line market fish

clams, garlic soup, parsley, jersey benne potato

Served to the table

gem lettuce, 'waldolf salad' egg mayonnaise french fries

DESSERTS

Mince pie ice cream sundae

cherry, 'egg nog' custard, ginger bread crumble