



## Menu

Please choose 2 options for each course (including sides)

### Small

Beetroot cured Salmon, horseradish and fermented chilli  
Heirloom tomato salad, shiso, mascarpone and pine nuts  
Lentil salad, spiced onion, feta, toasted almond and rocket  
Char grilled Pork neck skewers with crunchy salad and peanut sauce  
Calamari fritti with Szechuan salt and aioli  
KFC. Korean fried chicken wings, Gangjeong sauce, pickled radish, shaved parmesan

### Medium

House made Rigatoni with pork and fennel ragu, shaved pecorino  
Hand cut egg noodle, mixed wild mushrooms, miso glaze and seaweed  
Potato noodles, squid, crab, and fish, tomato oil and vegetables

### Large

Roasted Rangers Valley Tri-tip with mushrooms in teriyaki, crispy garlic \$29  
Market fish, pan fried with braised fennel, hot and sour soup, crispy potato, lemongrass  
Tempura fish and chips with fresh lemon and aioli

### Sides

Shoestring fries  
Truffle polenta chips  
Crushed potatoes, roasted with caper berries and pink peppercorns  
Baby cos, sesame dressing, parmesan

### Desserts

Pineapple Tapioca, coconut, hazelnut gelato  
Flourless chocolate and hazelnut torta, orange mascarpone, salted caramel sauce

### Lunch

#### Wednesday to Friday

2 course shared menu\* \$43 per person  
3 course shared menu\* \$55 per person

#### Saturday and Sunday

3 course shared menu\* \$60 per person  
4 course shared menu\* \$65 per person

### Dinner

#### Wednesday and Thursday

2 course shared menu\* \$43 per person  
3 course shared menu\* \$55 per person  
4 course shared menu\* \$63 per person

#### Friday and Saturday

3 course shared menu\* \$60 per person  
4 course shared menu\* \$65 per person