



# for sharing

\$89 per person

## Starters

### Mushroom Arancini (v, nf)

truffle, mushroom, mozzarella, garlic, parmesan

### Chicken and Sticky Tamari Caramel (df, gf, nf)

fresh chilli, coriander, lime and sesame seeds

### Chorizo Sausage Roll (df, gf, nf)

spiced tomato jam

## Mains

### Truffled Cauliflower Mac 'n' Cheese (v)

Cauliflower and wattle seed soubise, pecorino Sardo and persilade

### Steak Frites (gf, nf)

250g Riverina sirloin, butter, shoestrings and beef jus

### Pan-seared Barramundi Fillet (gf, df, nf)

ginger, mirin and soy broth

## Sides

### Garden Salad (v, gf, df, nf, vgn)

mixed leaves, tomatoes, cucumber, radish and vinaigrette

### Truffled Fries (v, gf, nf)

parmesan, parsley and aioli

## Dessert

### Chocolate cake ala mode

Chocolate slice, salted caramel popcorn, dulce de leche, biscoff ice cream

All produce are prepared in an area where allergens could be present.

For those with allergies, sensitive to certain ingredients, and would require special dietary requirements, please let us know.

10% surcharge applies on public holidays.