

BANQUET

99pp

CHEF'S MENU FOR TWO

Daily Bread | Shichimi Butter, Volcanic Sea Salt

Oyster | Freshly Shucked, Sake & Peach Mignonette (gf,a)

Sashimi | White Fish Lemon Myrtle, Koji Cream, Burnt Citrus (gf,a)

Steak Tartare | Horseradish, Shallot, Gochujang, Cured Egg Yolk, Crisp

Prawn And Crab Ravioli | Leek Cream, Lemon Myrtle Oil (i)

Beef Cheek | Carbonade Flamand, Pain d'Épice

Potato Mash | Bone Marrow Jus, Chive

Green Leaves | Shallot Vinaigrette

Chococo | Coconut Ganache, Chocolate Genoise

UPGRADE

+40pp

'Premium' Upgrade From Beef Cheek to 250g



gf-gluten free | gfo-gluten free option | df-dairy free | v-vegetarian
vgo-vegetarian option | vegan-vegan | A-Australian | I-imported | M-mixed origin

5% SERVICE FEE PASSED ON BY PRODUCE SUPPLIERS CAUSED BY FUEL PRICES.
PLEASE NOTE SUNDAYS INCLUDE A 10% SURCHARGE & PUBLIC HOLIDAYS INCLUDE A 15% SURCHARGE
PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES. WE WILL DO OUR BEST TO ACCOMMODATE