

CHEF'S REGALE \$65pp

*choose to add our wine pairing
\$45pp or \$65pp for our premium selection*

CHARGRILLED FLATBREAD whipped butter
*add a charcuterie plate for \$10 per person
add oysters for \$4.5 each*

CURED OCEAN TROUT fingerlime, pickled raddish
BEEF TARTARE caper berries, potato crisps

CUCUMBER & GREEN CAPSICUM JUS

OCTOPUS salsa verde, salmon roe
ROASTED PUMPKIN house tapenade, fior di latte
Please choose one of the following mains

CRISPY SKIN GURNARD FILLET charred cabbage, fennel salad
O'CONNOR 5+ WAGYU RUMP charred balsamic broccolini, jus
PARSNIP TORTELLINI seaweed & dried mushroom brodo, spinach

PAPRIKA ROASTED CAULIFLOWER lemon yoghurt
or

PECORINO FRIES rosemary

add a cheese plate for \$10 per person

BASQUE CHEESECAKE poached mandarin, smoked almonds praline
or

WHITE CHOCOLATE MOUSSE kiwi, lemon polenta cake