



A seasonal menu of European Influence.

Set Pre theatre available 1630-1800hrs

Either join us for a la carte or come with us on to a journey and enjoy a tasting menu where Food and Wine are perfectly matched.

Entrees

Fried Chicken Chilli Quinec Avocado	24.50
Trevally Blood Orange Crème Fraiche	25.50
Lamb Sweet Bread Maple Cashew	24.50
Celeriac Olive Tortellini Shitake Broth	23.50

Mains

Angus Bavette Onion Dauphine	42.50
Kingfish Butternut Pumpkin Choux Brandade <i>Choux- stuffed cabbage</i> <i>Brandade- puree made with salted fish & potato</i>	39.50
Potato Gnocchi Sweet Corn Tomato	38.50
Rotollo Aubergine White Bean Cashew <i>Rotollo- stuffed rolled Pasta</i>	38.50

To share for two

Chateau Briand <i>Chateau Briand – name given the muscle that attaches a beef tenderloin to the carcass</i>	120
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Sides

Brussel Sprouts Garlic Parmesan	15
New Season Potato Duck fat Mayonnaise	15
6 course Menu	99
6 course Menu with wine Match	184
7 course Menu	120
7 course Menu with Wine match	230