



PRIX FIXE MENU

\$44,9 pp two courses / \$54,9pp three courses

including a glass of either Tellurian Winery Fiano or Shiraz from Heathcote

Entree

Whipped cod roe, Yarra Valley smoked salmon caviar, housemade roasted cumin flatbread

Soup of Celeriac, crème fraîche & toasted hazelnut* (+ WA black truffle \$9,9)

Culatello di parma, Fior di latte, salted red grapes

Main

Pumpkin risotto, sage, macadamia, aged pecorino & a slow cooked egg from one of our 'girls'*

Roast 'happy chicken', charred brussels sprouts, almond puree, caramelised bacon*

Gippsland beef 'minute steak' w/ Cafe de Paris butter & shoestring fries

Dessert

Brown sugar meringue, poached winter fruit, warm spiced custard

Ecuador 71% dark chocolate torte, hazelnut ice cream, cocoa nib*

"Cheese Please" - changing daily

Sides \$9,9

French beans, garlic, smoked almonds*

Crinkle cut chips, herby salt

Garden leaves, lemon vinaigrette, aged pecorino

*This dish contains nuts / due to the nature of our kitchen we are unable to Guarantee that dishes are Allergen free 15% surcharge applies on all Public holidays / No Split Bills / Bank surcharges apply - VISA & Mastercard 1.0% / AMEX 1.5%

