

MEAT

starter

FRESH ITALIAN BURRATA MOZZARELLA
PROSCIUTTO DI PARMA 18MTH

CONFIT GARLIC & BIRDS EYE CHILLI FLAVOURED BABY ROMA NAPOLI SAUCE

HOUSE-MADE CIABATTA BREAD
BASIL INFUSION
(GF OPTION)

main

SLOW COOKED GRASS-FED RIBEYE TOMAHAWK
STEAK

500G TOMAHAWK STEAK
PORTOBELLO MUSHROOMS

CRISPY SMASHED GARLIC BABY POTATOES
ROSMARY OIL
(GF)

dessert

TIRAMISU

DISARONNO LIQUEUR
CRUNCHY AMARETTI BISCUIT

COCOA CRUMBLE

LUNCH

SEAFOOD

starter

SASHIMI GRADE WILD-CAUGHT RED TUNA TARTARE

FRESH FENNEL
AVOCADO CREMA

BEETROOT COULIS
FINGER-LIMES PEARLS
(GF)

main

CHEF'S SEAFOOD DEGUSTATION

BURNT BUTTER, CHILLI GARLIC MOOLOOLABA KING
PRAWNS
HOT PEPPERED SMOKED MACKEREL FILLET
SPICY NAPOLI SAUCE BABY OCTOPUS

GRILLD SCALLOPS IN A ZUCCHINI CREMA
WATERCRESS & SORELL RED VEIN
(GF)

dessert

WHITE BELGIAN CHOCOLATE PANNA COTTA

WITH A DELICATE VERMENTINO & DEEP FOREST CITRUS
BERRY REDUCTION
(GF)

LUNCH

VEGAN

starter

STUFFED BABY PURPLE EGGPLANT

BORLOTTI BEANS & BABY ROMA TOMATOES
BASIL GARLIC BIRDS EYE CHILLI

VEGAN MOZZARELLA
(GF)

main

POTATO GNOCCHI

TRUFFLE VEGAN CREAM & PORCINI MUSHROOM

VEGAN CHEESE
(GF)

dessert

VEGAN PANNA COTTA

WITH A DELICATE VERMENTINO & DEEP FOREST CITRUS
BERRY REDUCTION
(GF)

LUNCH