

E N T R E E S

Grilled Artisan Sourdough

Whipped Bottarga Butter (GFO, V)

Burrata

Heirloom Tomato, Lemon-infused EVOO, Vino Cotto, Chive, Basil (V)

Salmon Crudo

(TAS) Burnt Orange, Mammoth Green Olives (GF, DF)

M A I N S

Pan Seared W.A Goldband Snapper

Arrabbiata, Fennel, Olives, Anchovies, Fregola Sarda (DF)

Riverina Black Angus Sirloin Fillet

150 Days Grain Fed MB 3+, Café de Paris Butter, Brassica, Red Wine Jus (GF)

S I D E S

Butter Leaf Salad

Lettuce, Chardonnay Vinaigrette (GF, DF, V)

Duck Fat Confit Hand-Cut Chips

Lemon-Thyme Aioli, Truffle Pecorino (V)

D E S S E R T

Tiramisu

Espresso, Boronia Marsala, Mascarpone, and Cocoa Dust