

## CHEF'S TABLE - set menu

5:00pm - 8:30pm

Tuesday - Saturday

### House-Baked Bread

dukkah and *Rochford Hall* extra-virgin olive oil



Gin and Tonic  
of the week

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### Karaage Chicken

Japanese fried chicken with pickled ginger and wakame mayonnaise



Glaetzer Dixon  
Überblanc  
Tasmania

### Ceviche

cured market fish with lime, avocado, tomato + Spanish onion

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### Beef Brisket

crispy sweet potato and chimichurri



Santuario  
Malbec  
Argentina

### Zucchini

wild puffed rice, mint, preserved lemon and pine nuts

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### Crème Brulée

hazelnut biscotti

**\$40** per head  
**\$70** with matched wine  
shared courses - individual dessert  
**minimum 2 people**

vegetarian option available