

CHEF'S TABLE - set menu

5:00pm - 8:30pm

Tuesday - Saturday

HOUSE BAKED BREAD

served warm, with dukkah and extra-virgin olive oil

matched with: Our featured craft Gin + Tonic

CROQUETTES

three cheese and potato croquettes served with saffron aioli and dressed leaves

OCEAN TROUT

cured with gin served with crème fraiche, pickled vegetables and soft herbs

matched with: Stefano Lubiana - Brut Reserve

CONFIT DUCK LEG

whole poached pear, cauliflower puree and pinot noir reduction

GREEN BEANS

burnt butter and pine nuts

matched with: Josef Chromy - Pepik Pinot Noir

CRÈME CARAMEL

hazelnut praline

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