

Menu Special

Fixed Price

Two Courses \$45 Three Courses \$55 per person

Available for Dinner Every Monday & Tuesday

Example only menu changes frequently

ENTREE

Escargots (½ doz) with garlic and eschallot butter, freekah crust

Organic tri colour quinoa & black barley salad with roast broccolini, tomato, onion, pistachio and preserved lemon

Wild mushroom arancini, tomato relish, radicchio, crisp pancetta

MAIN COURSE

Confit of duck, flageolet beans, Lyonnaise sausage, slow roasted eschallots, smoky pork broth

Gnocchi Romaine with porcini mushroom ragu, sage and shaved grana

Beer battered flathead, thick cut chips, chopped salad and tartar sauce

DESSERT

Espresso & caramel custard with coffee bean macadamia crunch

A Duo of Ice Cream & Sorbets

Your choice of a cheese (ask wait staff) with date and walnut log and baguette