

SHARED MENU \ 185 PER PERSON

CARBONARA TARTLET, guanciale, parmigiano reggiano, egg yolk

OCEAN TROUT RILLETTE, almonds, soft herbs, potato chip, guindilla pepper \A\

ARANCINI, saffron, parsley, bresaola

CRUDO, citrus, olive, kohlrabi, grapefruit dressing \A\
line caught, ulladulla, new south wales

WOOD-FIRED MOLASSES SOURDOUGH, whipped cultured salted butter

RAVIOLI, brown butter, oyster mushroom, roasted pumpkin,
pecorino, ricotta di bufala, sage

A CHOICE OF

MURRAY COD, roasted chicken cream, cabbage, pangrattato, chives \A\
aquana sustainable murray cod, murray-darling basin, new south wales

\OR\

WAGYU FLANK STEAK, ox tongue, capsicum, horseradish
diamantina, mbs 8+, diamantina shire, western queensland

SERVED WITH

GARDEN SALAD, bitter leaves, aged balsamic dressing

NEW POTATO, caesar, soft herbs, parmigiano reggiano

LEMON & RHUBARB TART

CHOCOLATE, almond, raspberry, cocoa nib

TRISTAN REBBETTES
EXECUTIVE CHEF