

Any two courses for \$38 or three courses for \$46

Entrée

MAsparagus Vichussoise

served hot with mascarpone, brioche (gluten free available)

(V. DF. GF) Cured salmon

quinoa, fennel, yuzu

saffron pear, beetroot, honey

Main

(GF) Salad Nicoise

(DE) Roasted Free Range Pork belly Roulade

harissa, apple and fennel, cashew, couscous

(DF) Market Fish

beetroot, gnocchi, kale, lemon (gluten free available)

Dessert

Medjool Date and Walnut pudding

mandarin, butterscotch, Turkish delight

Chocolate mousse

coconut sorbet, sambuca reduction (gluten free available)

Selection of Petit fours

(GF) = gluten free, (V) = vegetarian, (DF) dairy free

Express Menu available Monday to Thursday. If dining in the evening then all orders must be received by 6:30pm and the table vacated by 7:30pm.