

DESSERT MENU

TIRAMISU' - Coffee soaked savoiardi,
whipped mascarpone, cocoa powder
NF/V \$15
Add a shot of Frangelico for \$14

RUM BABA - Creme Chantilly, Mount Gay
rum NF/V \$15

CHOCOLATE MOUSSE - Cherry compote,
flourless chocolate cake, crystallised
chocolate V/NF/GF \$15

BROWN SUGAR PAVLOVA - Whipped white
chocolate mandarin compote, pistachio
GF/NFO/V \$15

AFFOGATO - Vanilla ice cream with fresh
brewed coffee, add your favourite liqueur
(additional charge applies)
GFO/ NFO/V \$10

V: VEGETARIAN | VG: VEGAN | GF: GLUTEN-FREE | DF: DAIRY-FREE | NF: NUT-FREE



DINNER

TWO COURSES \$80 PP / THREE COURSES \$90 PP

ENTREES

CRISPY PORK BELLY - Gochujang, sweetcorn, seared scallop
GFO/NF/DFO

KINGFISH CEVICHE - Pickled radish, grapes,
avocado, ponzu GF/NF/ DFO

CHARGRILLED OCTOPUS - Chorizo, kipfler potatoes, citrus
GF/NF/DF

MUSHROOM PARFAIT - Toasted brioche, crispy enoki, pickles
V/NF

BEETROOT TART TATIN - Salsa verde, cream goats cheese
NF/V

MAINS

280g SIRLION STEAK - Red wine jus, chimichurri,
pickled onions – or upgrade to

300g SCOTCH STEAK - same accompaniments \$20 supplement
GF/NF/DF

ADD: garlic prawns \$ 14 (GF, NF)

HARISSA BRAISED LAMB SHOULDER - Roast carrots, mint &
garlic labneh, macadamia dukka GF/DF/NFO

PAN FRIED MARKET FISH - Coconut curry velouté, mussels,
finger lime, curry leaves. GF/ NF/DFO

SOUS VIDE CHICKEN BREAST - Ricotta & lemon myrtle
mousseline, garlic cream sauce, mashed potatoes
GF/NF

ROAST CAULIFLOWER - Romesco sauce, coconut labneh,
macadamia, fried greens NFO/DF/VG/GF

SIDES

SHOESTRING FRIES - Aioli
GF/NF/DF/V/VG |\$10

FRIED KIPFLER POTATOES - Gochujang hollandaise, bacon
crumb, spring onion. GFO/NF/DF/VO|\$13

BRUSSEL SPROUTS - Harissa yoghurt, crispy shallots
GF/NF/DFO/V/VGO|\$14

AMAROO SALAD - Ranch dressing, pickled onion
GF/NF/V/VGO |\$10

SAUTEED BROCCOLINI&SNAKE BEANS - Garlic, lemon, almond
GF/NFO/DFO/V/VGO| \$12

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Add a shot of Frangelico for \$14

RUM BABA - Creme Chantilly, Mount Gay rum NF/V

CHOCOLATE MOUSSE - Cherry compote, flourless chocolate cake, crystallised chocolate V/NF/GF

BROWN SUGAR PAVLOVA - Whipped white chocolate mandarin compote, pistachio GF/NFO/V

AFFOGATO - Vanilla ice cream with fresh brewed coffee, add your favourite liqueur (additional charge applies) GFO/ NFO/V

CHEESE BOARD - 3 cheeses, quince paste, crackers (\$10 supplement) GFO/NFO/V

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