

VOYAGE DE LUXE

Share style set menu \$129pp | For groups of 4 and above

TO START

SONOMA OLIVE SOURDOUGH (V)

smoked cultured butter, black salt

MARKET CRUDO (LG, LD)

caviar, salsa verde, cucumber, chilli

HANDMADE BURRATA (V, LG0)

wood fired peppers, tomato, olive, orange blossom honey

CHARCUTERIE (LD, LG0)

chef's selection of cured meats, house pickles, lavosh, grissini

MAINS

SIRLOIN STEAK 300G MB3+ (LG, LD0)

chimichurri, red wine jus, café de Paris butter

JOHN DORY (LD, LG)

salsa verde, fennel, capers

DUCK BREAST (LG0, LD)

parsnip purée, puffed grain, confit fennel, prune jus

SIDES

ROASTED BEETROOT (V, LG, LD0)

truffle goat's curd, walnut, red onion pearls

HASSELBACK POTATO

truffle whipped ricotta, caviar, micro chervil

ORGANIC LEAF SALAD (VG, GF)

radicchio, green oak, radish, dill, chervil, lemon

TO FINISH

CHOCOLATE COFFEE BROWNIE (LG)

mocha crèmeux, coal torched marshmallow, salted caramel

LEMON BUTTERFLY

lemon curd, puffed quinoa, citrus cheesecake, blueberry jelly, butterfly pea

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.