

THREE COURSE MENU
SUNDAY - FRIDAY

SUN 'SET' DINNER

5PM & 5:30PM BOOKING
2 HOUR SITTING

98pp

TO START

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ENTREE

ROCK SUGAR GLAZED PORK BELLY

Green chilli & coconut sambal, fried cashew nuts, fragrant herbs

MAIN

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET

Soy and ginger poached shiitakes, asian greens, lemongrass oil

FOR THE TABLE

GARDEN LEAVES

Pecorino, mustard and maple vinaigrette

DESSERT

HOT PASSIONFRUIT SOUFFLÉ

Passionfruit jelly, madagascan vanilla double cream

Please notify staff of any food allergies. Vegetarian options available.