THREE COURSE MENU
MONDAY - SUNDAY

SUN 'SET' DINNER

98pp

5PM-5:30PM BOOKINGS
2 HOUR SITTING

TO START

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ENTREE

5-DAY DRY AGED SMOKED DUCK

Crisp skin breast, confit duck cake, turkish date & orange skin pickle

MAIN

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET

House made XO, grilled beans, burnt lime, fried cashews

FOR THE TABLE

ROASTED GARLIC POTATOES

Sea salt, confit garlic and parsley butter

DESSERT

ICED YUZU MERINGUE

Candied citrus, yuzushu curd, matcha sugar

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