

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

HIRAMASA KINGFISH CRUDO

Nashi pear, native lime, kombu salt, buttermilk dashi

MAIN

BRAISED WAGYU BEEF CHEEK

Pressed potato crisp, house-made miso mustard, piccolinos

FOR THE TABLE

GARDEN LEAVES

Pecorino, mustard and maple vinaigrette

DESSERT

SPICED TOFFEE APPLE 'CRISP'

Dulce de leche, macadamia shortbread, apple caramel

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