

Appetizers

CHICKEN LIVER & COGNAC PATE

Red Onion Marmalade, Grilled Sourdough. \$18

SLOW ROASTED PORK BELLY

Poached Apples, Creamed Celeriac. \$19

Pastas

SMOKED CHICKEN CASARECCE

Sweet Italian Sausage, Roasted Red Peppers, Black Olives, San Marzano Sugo. \$29

LAMB RAGU FIORE

Wild Mushrooms, Braised Greens, Herb Crust. \$34

Entrées

HERB CRUSTED HALIBUT

Roasted Fingerling & Fennel Fricassee, Saffron Crema. \$44

DUO OF DUCK

Searred Breast, Confit Leg, Tomato & Spinach Braised White Beans. \$46

Chefs Tasting Menu \$150 for 2

To Start

WILD MUSHROOM & DOUBLE SMOKED BACON TART

Frisee Salad, Black Truffle Vinaigrette.

To Follow

LOBSTER THERMADOR

Herb Roasted Fingerlings, Lemon & Chilli Dressed Green Beans.

To Finish

CHOCOLATE & ORANGE CHEESECAKE