

## Appetizers

### SEARED SHRIMP

Gremolata Butter, Grilled Focaccia. \$21

### MODERN WEDGE SALAD

Baby Gems, Confit Tomatoes, Pickled Shallots, Crispy Pancetta, Gorgonzola,  
Chive Vinaigrette. \$17

## Pastas

### HUNTERS RAGU SPAGHETTI ALLA CHITARRA

Wild Mushrooms, Manchego. \$31

### POACHED LOBSTER & DOUBLE SMOKED BACON CASARECCE

Baby Spinach, Celeriac & Mont de Chimay Mornay, Pecorino Herb Crust. \$37

## Entrées

### BRANZINO

Crab & Sweet Pea Risotto, Lemon Herb Butter. \$39

### 12OZ AUSTRALIAN GRASS FED RIBEYE

Polenta Fries, Confit Wild Mushrooms, Grilled Tomato, Red Wine Jus. \$47

## Chefs Tasting Menu *\$150 for 2*

*To Start*

### SEARED SCALLOPS

Pork Belly & Black Walnut Bread Pudding, Celeriac Remoulade.

*To Follow*

### VEAL RACK

Sage & Prosciutto Risotto, Wild Mushroom Marsala Jus.

*To Finish*

### BOURBON & APPLE TART

Crème Anglaise.