



2 COURSE JUNE

\$55 per person

Choose either entrée or main, or main and dessert
draught beer or house white wine or red wine

ENTREES

OVEN BAKED HALOUMI

pear + almonds + herb salad

PRAWN TOAST

szechuan + sesame + corn

LAMB RIBS

yoghurt + honey & cumin

MAINS

GOATS CURD & SPINACH AGNOLOTTI

mustard + pecan + miso butter

200G MARKET FISH

sauce vierge + basil + lime

CONFIT DUCK

wood roasted beetroot + radicchio + green sauce

DESSERTS

BASQUE CHEESECAKE

dulce de leche

STRAWBERRY & CINNAMON DONUTS

vanilla cream

CHOCOLATE TART

ganache + macadamia praline + banana cream