

# Spring/Summer Set Menu

## **\$70 two-course feasting menu** **Available Tuesdays & Wednesdays, lunch.**

wood fired bread (V) (VE) (DF) (NF)  
stracciatella, hazelnut agrodolce (V) (GFO)  
duck liver parfait, orange marmalade (GFO) (NF)  
roast brussels sprouts, nduja crumb (VO) (GFO) (NF)  
fregola, jerusalem artichoke, red harissa (V) (VE) (DF) (NF)  
wood-grilled spatchcock, garlic and anchovy sauce, kale (GFO) (NF) (DF)

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## **\$95 three-course feasting menu** **Available Tuesday - Saturday, lunch & dinner.**

*beverage pairing + \$59pp*

sydney rock oysters, margarita granita  
warm marinated olives

*paired w/ land & sea cocktail*

woodfired bread  
baba ganoush, za'atar  
duck liver parfait, orange marmalade  
oven roasted prawns, chermoula butter

*paired w/ 2024 blind corner orange*

braised pork neck, chipotle, black garlic, melon  
roast brussels sprouts, nduja crumb  
wood grilled broccolini, chickpea, mint, pomegranate, pepitas

*paired w/ 2023 sapling yard gamay*

basque cheesecake, poached cumquat, smoked vanilla

*paired w/ aussie pride cocktail*

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Please note the set menu will be required for groups of 6 or more  
from Tuesday 19th November to Tuesday 24th December 2024.

**ballyhoo**