

Enjoy a selection of dishes chosen by our chef
Tables of 2+ | \$65 pp whole table must participate

Sit back and relax as chefs create and serve a bespoke dining experience from starters and entrees to shared mains, sides and desserts.
A carefully curated evening suitable for everyone from couples to large groups

Small plates / start or snack

Roasted spiced nuts marinated olives rosemary orange	9
Everyday focaccia olive oil + hummus & dukkah	8 5
Grilled chorizo pickles olives focaccia bites	17
Chicken liver parfait rhubarb relish sourdough crisps	17
La Delizia Buratta confit cherry tomatoes basil sauce grilled focaccia	24
Prawn & chorizo croquettes aioli chive (4)	18
Buffalo chicken wings Henry's hot sauce blue cheese dressing pickled celery	18
Salmon gravlax pickled onion buttermilk mayo mustard & dill dressing	21
Cheese board apple lavosh apple paste candied walnuts Adelaide hills Triple cream brie (SA) Manchego (SPN) Bleu D'Auvergne (FRA) w/ two cheese	22
w/ three cheese + shaved house cured coppa pickle relish 8	29
Fries aioli	12

Large plates / for one

Grilled free range chicken salad feta confit tomato charred broccoli zucchini leaves roasted almonds pomegranate dressing	23
Pumpkin & ricotta Vesuvio ravioli roasted pumpkin purée burre noisette goats cheese crispy kale pumpkin seeds	27
Lamb ragu Vesuvio pappadelle tomato red wine pecorino herbs	31
Pan roasted free range chicken breast potato & leek cream Torbay asparagus triple cooked potatoes chicken jus	34
Sirloin steak 250gm garlic butter triple cooked potatoes rocket red wine jus	36
Market fish pan roasted greens tomato preserved lemon capers pickled onions vinaigrette pomme frites	35
Braised Lamb shoulder romesco sautéed spinach confit garlic triple cooked potatoes lamb jus	33
Beef flank grilled medium onion cream buttered black pearl mushrooms shallot jus	35

Sides

Duck fat roasted potatoes	12
Charred broccoli cashew cream preserve lemon roast onion roasted cashews	17
Roasted heirloom pumpkin hummus greens za'atar pumpkin seeds crispy quinoa	17
Heirloom tomatoes olive oil buffalo mozzarella salsa verde toasted buckwheat	18

