



## *Set Menu*

**\$48pp** (Two Courses) / **\$60pp** (Three Courses)

### *Chapter One*

*Shared selection for the table*

Grilled Aphrodite halloumi, fried paprika chickpeas, lemon & yoghurt dressing (V) (GF)

Chicken rillettes, sour cherry jelly, cornichons, dark rye bread (GFR)

Housemade dukkah, toasted sourdough, roast garlic labneh, balsamic reduction, extra virgin olive oil (V) (GFR)

### *Chapter Two*

Roast Byron Bay pork belly, carrot & star anise puree, crispy buckwheat, watercress (GF)

*or*

Pan-seared Kingfish, coconut cream, roast peanut, mint, coriander (GF)

*or*

Swiss Brown mushroom & pearl barley risotto, thyme, port, mascarpone (V)

*Sides for the table*

Garden peas, lemon butter, goats cheese (V) (GF)

Steamed broccolini, almond & harissa butter (V) (GF)

Roast baby chat potatoes, housemade black garlic aioli, togarashi (V) (GF)

Green bean & rocket salad, pear, flaked almonds, parmesan (V) (GF)

### *Chapter Three*

Chili & dark chocolate mousse, lemon curd, poppy seed sponge, chocolate sablé, vanilla bean ice-cream (GFR)

*or*

Strawberry semifreddo, shortbread, kirsch cream (GFR)

*or*

Australian cheese plate, house made lavosh, quince paste, honeycomb (GFR)

V = Vegetarian

GF = Gluten free

GFR = Gluten free on request

Please advise your waiter of any dietary requirements. While every effort is taken to ensure those with allergies are properly catered for, please note that nuts, dairy and gluten are used in the kitchen. As such trace amounts may be present in all dishes.