



**\$50 SET MENU**

**(Min 12 guests)**

Fried Cassava, banana ketchup *[df,gf,v]*

Crispy whitebait, habanero mayo, lime *[df,gf]*

Crispy Flathead taco *[df]*

Prosciutto San Daniele, smoked buffalo mozzarella, melon, house grilled focaccia

Steamed Barramundi, champagne & saffron sauce, caviar, leeks *[gf]*

Wagyu Beef Cheeks, parsnip puree, eggplant *[gf]*

Crushed fried potatoes, smoked green mayo *[df,gf,v]*

Rapini, kale, mustard vinaigrette, pepitas *[df,gf,v]*

(Dessert of the Day)

**\$65 SET MENU**

**(Min 12 guests)**

Sydney Rock Oyster, ginger & eschallots mignonette *[df,gf]*

Fried Cassava, banana ketchup *[df,gf,v]*

Crispy whitebait, habanero mayo, lime *[df,gf]*

Crispy Flathead taco *[df]*

(Dish of Chef's selection)

Yellowfin tuna san choi bao, lettuce, marinade, shallots, cucumber *[df]*

Prosciutto San Daniele, smoked buffalo mozzarella, melon, house grilled focaccia

Steamed Barramundi, champagne & saffron sauce, caviar, leeks *[gf]*

Wagyu Beef Cheeks, parsnip puree, eggplant *[gf]*

Crushed fried potatoes, smoked green mayo *[df,gf,v]*

Rapini, kale, mustard vinaigrette, pepitas *[df,gf,v]*

(Dessert of the Day)

*Note: Please advise the person taking your order if you have a food allergy*