



**\$50 SET MENU**

**(Min 12 guests)**

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

Calamari, habanero mayo, lime *[df]*

Crispy Flathead taco *[df]*

San Daniele Prosciutto, stracciatella, house grilled focaccia

Ocean Trout 49 °, celeriac goat's curd purée, farro

Salted Pork neck, smoked eggplant, yogurt za'atar *[gf]*

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

Cos hearts, chardonnay vinaigrette, radish *[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]*

Calamari, habanero mayo, lime *[df]*

Crispy Flathead taco *[df]*

(Dish of Chef's selection)

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

San Daniele Prosciutto, stracciatella, house grilled focaccia

Ocean Trout 49 °, celeriac goat's curd purée, farro

Salted Pork neck, smoked eggplant, yogurt za'atar *[gf]*

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

Cos hearts, chardonnay vinaigrette, radish *[df,gf,v]*

(Dessert of the Day)

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