

WINTER SPECIAL MENU

WED – SUN | 3 COURSES \$49

Entrée

Calamari Fritti
Lemon & lime aioli, lime salt (gf)

Daily Crudo
Shiro shoyu, furikake, sesame rice cracker (s)

Salt-baked Beetroot
Aged balsamic vinaigrette, beetroot glass, goats curd (v)

Main

Blue Grenadier
Sourdough beer batter, house tartare sauce, pickled onion vinegar

Lamb Ragu
Rigatoni, basil oil, parmesan (gfa)

Miso Roasted Cauliflower
Tofu & walnut emulsion, puffed wild rice, pickled pomegranate, sesame (v/df/gf/s)

Sides

Roast Cabbage, miso butter (v/gf)

Fries, jalapeño aioli (v/gf)

Dessert

Terra-Misu
Almond chocolate soil, olive oil ice cream (v/n)

Selection of Sorbets
(v/gf/df)

(v) vegetarian (gf) gluten free (df) dairy free (s) sesame (ve) vegan (n) contains nuts

Menus are subject to change without notice.

Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering.

A 10% surcharge applies on Sundays.

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.