

SHARED FEAST

\$95PP 3 COURSE LOVE COCKTAIL ON ARRIVAL

ENTREE

Oysters, Cucumber Ponzu

Torched Bonito, Fennel, Sorel & Pickled Strawberry

Salad of Burrata, Fig, Hazelnut, Asparagus & Olive Crumb

MAINS

Saffron Rissotto, Braised Leak, Peas, Chives & Grana Padano Local Market Fish, Bullhorn Romesco, Summer Veg, Pinenuts & Bronzed Fennel

MBS 5+ Sirlion, Bone Marrow, Burnt Onion, Smoked Mash & Gremolata

DESSERT

Chocolate & Rose Pave, Pistachio & Vanilla Bean Ice-cream "Strawberries & Cream" Basque Cheese, Textures of Strawberry "Citrus Tart Our Way" Yuzu Curd, Blood Orange Sorbet, Vanilla Crumb, Meringue Shards

ALL DIETARIES WILL BE ACCOMMODATED WITH PRIOR NOTICE

PLEASE NOTE THAT A 10% SURCHARGE APPLIES TO ALL BILLS ON SUNDAYS AND PUBLIC HOLIDAYS

