

DINE AROUND

\$55 PER PERSON

STARTER

PRAWN BISQUE GF

Sous vide Selva prawns, potato, leek, lobster puree, chive & lemon gremolata, chili oil

OR

MISO BRUSSELS SPROUTS V

Fried crispy with sriracha miso aioli, fresh lime, parmesan cheese & sesame chili shallot crunch

Pair with: Hoyne Pilsner \$8.75 20oz pint

ENTRÉE

CHOOSE ONE

LAMB TAGLIATELLE

Slow braised lamb ragu, savory tomato sauce, cream, fresh Bagga pasta, pesto & burrata cheese

Pair with: Unsworth Pinot Noir \$85 bottle

MUSHROOM & PEA PASTA VEGAN

Cashew cream, miso, fresh Bagga pasta, green peas, mushrooms, pea shoots & basil

Pair with: Church & State Blanc De Gris
\$16 5oz glass, \$68 bottle

MISO MARINATED STEELHEAD BOWL GF

Kuterra steelhead, sushi rice, cucumber, scallion, avocado, yum yum sauce, wakame salad, pickled ginger

Pair with: Blue Grouse Ortega
\$18 6oz glass, \$78 bottle

DESSERT

STICKY TOFFEE PUDDING

Vanilla bean gelato, caramel, maple smoked cardamom spice

OR

CHEESECAKE

Sage brown butter caramel, candied citrus and dirty almonds

W
R
E
L

lively fresh local

GF: Gluten Free V: Vegetarian

Advisory: Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

An automatic gratuity of 18% will be added to your bill (pre-tax) to parties of 8 or more

GF