



Spring Set Menu

\$55 TWO COURSE
LUNCH OR DINNER

SMALL

FRIED CHICKEN GOCHUJANG

pickled cucumber, sesame, yellow mustard, mini brioche rolls

Deutz Prestige Cuvée 2020 \$18

TREVALLY CEVICHE

ginger gel, cucumber, pomegranate, coconut cream, coriander, sriracha oil

Triplebank Sauvignon Blanc \$17

ROASTED BUTTERNUT RAVIOLI

cashew nuts ricotta purée, raisins, sage brown butter V

Gwen Rosé \$16

LARGE

BUTCHER BEEF CUT

parmesan, potato beignet, truffle mayo, pickled onion, port jus

St. Hugo Barossa Shiraz \$19

LOGLINE-CAUGHT SNAPPER

scampi butter, prawns, mussels,
burnt tomatoes, fennel

Church Road Grand Reserve Chardonnay \$19

SALT BAKED POTATO GNOCCHI

oyster mushrooms, pine nuts, pecorino V

Church Road McDonald Series Pinot Noir \$19

Please let our team know if you have any food allergies or specific dietary requirements!