

MARKET MENU

SAMPLE MENU

monday - thursday

2 courses
\$55 per person

3 courses
\$65 per person

friday - sunday & public holidays

2 courses
\$65 per person

3 courses
\$75 per person

sides 10 ea

roquette salad (v,gf)
radicchio, pear, parmesan,
evo oil & white balsamic
dressing

cos lettuce salad (v,gf)
fennel, cucumber, radish,
verjuice & seeded mustard
dressing

kipfler potatoes (gf)
nduja vinaigrette, salsa verde

truffle fries (v)
parmesan, truffle aioli

bread

14.9

sourdough loaf
pepe saya butter, rosemary & thyme oil

entree

fried calamari
lemon pepper, fresh herbs, curry mayo

tempura zucchini flowers (v)
split pea hummus, chermoula, manchego

butternut pumpkin risotto (v,gf)
butternut pumpkin, chicory goats fetta, aleppo
pepper, pecans

hiramasa kingfish sashimi
smoked soy, green garlic, ume plum sesame, enoki
mushroom

main

huon atlantic salmon (gf)
celery & hazelnut puree, fennel & apple salad,
chardonnay vinaigrette

cone bay barramundi (gf)
sweet corn, buttermilk, zucchini, basil oil

paccheri pasta (v)
four cheese & truffle sauce, swiss brown mushroom,
pangrattato

chicken breast
carrot & turmeric puree, spiced fried eggplant, curry leaf
butter, toasted almond

dessert

chocolate zabaglione
honeycomb, chocolate crumb, belgium chocolate ice
cream

vanilla creme brulee
passionfruit sorbet

mangomisu
malibu soaked sponge, mango mascarpone mousse,
pineapple compote, honey macadamia ice cream

nb: gst inclusive. public holidays incur a 15% surcharge
menu items subject to availability