



MARCH SPECIALS

\$55

Main served with a glass of house wine

Mains

Slow braised Australian beef short ribs, creamy potato purée, baby heirloom carrot, red wine jus, and red vein sorrel leaves

Saffron infused creamy risotto, New Zealand mussel, baby cuttlefish, prawn, baby peas, and pecorino cheese

Dessert

Warm apple and rhubarb crumble tart, mixed berry coulis, vanilla bean ice cream

Assorted ice cream and sorbet in waffle basket

15% surcharge applies on public holidays.

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.

Please note, no further discounts apply.

