



BY DANIELLE ALVAREZ

\$140 per person

to start

Focaccia and radish with smoked roe dip

Canape

Potato Rosti with horseradish cream, and Yarra valley salmon roe

Entrees

Tomato, peach, basil pistou & Vanella burrata *v, gf*
Avocado, radish and herb salad with fermented black bean and chilli dressing *f, vg*
Snapper Tartare with avocado, finger lime, chilli and crispy pita bread *df*
Grilled southern calamari, mojo verde & preserved meyer lemon dressing *df, gf*

Mains

Borlotti beans with Romesco and zucchini *vg, gf*
Roasted organic chicken breast with miso corn, fregola, chilli and chives
Grilled snapper fillet with white wine, tomatoes, olives and capers *df, gf*
Marinated and grilled bavette steak with café de Paris butter and charred Roman beans *gf*

All mains served with chips, aioli and butter lettuce salad with mustard shallot dressing for the table

Desserts

Vanilla panna cotta with strawberries, elderflower vinegar and palmier
Salted brown butter coffee and chocolate roulade with mascarpone cream
Ice cold coconut and makrut lime leaf sago with passionfruit caramel, mango and macadamia praline *gf, vg*

v – vegetarian, df – dairy-free, gf – gluten-free, vg – vegan, nf – nut-free

Surcharge of 1.8% incl. GST for all credit and debit cards (excluding EFTPOS), 10% on groups of over 10 people