

# kitchen.

choose.

two courses **\$50pp**

three courses **\$60pp**

first.

smoked butternut pumpkin hummus, fried oyster mushrooms, hazelnut dukkah. (gfo, vg)

charcoal grilled tiger prawns, whipped guacamole, pineapple salsa, corn chips. (gf)

half shell scallop, maple buttered corn cream, smoked chilli oil, crisp prosciutto. (2) (gf)

maple soy pork belly taco, miso aioli, roasted peanut, pickle red onion, fresh herb. (2) (gf, vgo)

chilli dusted fried chicken bowl, miso mayonaise, jalapeno relish, snow pea sprouts.

second.

mushroom & lentil, potato pot pie, seeded mustard, fried garlic pepita. flatbread. (gfo, vg)

pan-fried koji salmon steak, chilli pork bisque risotto, lemon broccolini, mascarpone. (gf)

house polenta gnocchi, smoked butternut hummus, charred cauliflower, truffle pecorino. (vgo)

charcoal grilled chicken breast, roasted vegetable pearl cous cous, pan juice gravy. (gf)

dry-aged scotch fillet, raclette potato gratin, garlic butter oyster mushroom, miso jus. (gf)

third.

vanilla cheesecake, winter berries, pistachio floss, anzac biscuit.

sticky date pudding, salted butterscotch, baileys double cream.

avocado chocolate mousse, salted oreo maplecomb, strawberry coulis. (gfo, vg)

add

shoestring fries, chilli dust, miso aioli. (vg) 10

broccolini, green chilli pesto, toasted almonds, truffle pecorino. (gf, vgo) 18

(**gf**- gluten free, **gfo**- gluten free option, **vg**- vegan, **vgo**- vegan option)