

kitchen.

select.

two courses, **\$50pp**

three courses, **\$60pp**

first

butternut hummus, quinoa dukkah crumb, flatbread. [gfo, vg]

porcini mushroom parfait, cornichons, truffle oil, flatbread. [gfo, vg]

warm garlic & orange marinated olives & chorizo, flatbread. [gfo, vgo]

whipped guacamole, pickle red onion, chilli oil, corn chips. [gf, vg]

half shell scallop, maple buttered corn cream, crisp prosciutto. [2] [gf]

pork shoulder taco, miso aioli, roasted peanut, fresh herb. [2] [gf, vgo]

andy's fried chicken bowl, miso aioli, jalapeno relish, fresh herbs.

second.

ginger miso glazed eggplant, lemon almond ricotta, red wine pickles onion, roquette. [gf, vg]

tiger prawn bisque risotto, mussels, char-grilled broccolini, mascarpone, peppers & chorizo. [gf]

house polenta gnocchi, smoked butternut hummus, lemon 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]

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broccolini, green chilli pesto, toasted almonds, truffle pecorino. [gf, vgo]

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[gf- gluten free, gfo- gluten free option, vg- vegan, vgo- vegan option]