

\$75

Two Courses

01/09/2024 11.30am to 2.30pm
Minimum 2 people, whole table only

ENTRÉE (choose one)

Coominya Quail

*pak choy kimchi | pickled onions |
cress | jus gras*

Clearwater Scallops (3)

*preserved lemon | mustard carrot |
swede | seaweed wafer*

Grilled Kangaroo

*white onion | chard | morcilla |
warrigal green*

Lamb Bacon Skewer

*smoked lamb shank | mushroom |
cauli kraut emulsion*

MAIN (choose one)

Hawkesbury Duck Leg

*umiboshi glazed currants | sheep's whey
and parsnip | roasted pumpkin*

**Stone Axe Darling Region, NSW
Chuck Tail Flap MB+9**

grilled cabbage | sherry | red wine jus

Bigibigi

*smoked porchetta di testa |
native raspberry | white radish*

SHARE SIDE

Housemade Chips

spiced desert sand | herb salt | aioli

Add \$10 for a dessert

Chicheme Crème Brûlée

*madagascan vanilla bean |
sweet corn anglaise*

Grilled Pineapple Byaldi

*native myrtle mousse | pecan |
blackberry and anise consommé*

Kid's meal is available upon request.