

CHEF'S TASTING MENU

\$85 PER PERSON | MIN 2 PEOPLE | V \$45 WINE PAIRING PER PERSON

PANE + STARTER

Homemade Focaccia + Del Boccia Butter

Burrata + Marmellata Di Pomodori + Saba + Olive Oil

Fire Roasted Fremantle Octopus + Labneh + Chives +
Cucumber + Chilli + Blood Orange Dressing

V 2024 Château La Gondonne Rosé, Provence FR

MAINS + WOOD GRILL

Calamarata + Duck Ragu + Fungi + Rapa + Vermouth +
Pecorino

O'Connor Sirloin 250g, Black Angus Pasture Fed MB3,
Gippsland + Parmesan-Lemon Crumbed Onion Rings

V 2024 Clos St. Jean GSM Vin de Pays, Côtes du Rhône FR

SIDES

House Salad + Iceberg Lettuce + Cucumber +
Avocado + Shallot + Dill + Lemon Dressing

DESERTS

Tiramisu 'Pick Me Up' + Espresso + Mascarpone +
Lots of Alcohol

Italian Merengue + Lemon & Mascarpone Ice Cream

V 2024 Borgo Maragliano Moscato d'Asti, Piedmont IT

* ADD TRUFFLE HILL BLACK TRUFFLE - \$20 PER PERSON