

FEASTING MENU

During the cooler months, our Chefs are pickling, slow cooking & smoking.
Join us for our winter feasting menu.
Minimum of 2 people

ENTREE

Please select one of the following per person

Chicken liver parfait, port jelly, hazelnut granola, pain d'epices

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Citrus cured ocean trout, avocado, pickled cucumber, wasabi, rice cracker

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Twice baked gruyère cheese soufflé, pear caramel,
shaved chestnuts, almond floss

MAIN

Please select one of the following for two people to share

Roasted barramundi fillet, caramelised heirloom carrots,
buttery carrot purée, bok choy, bitter orange reduction

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Pork belly, red cabbage purée, kale, burnt apple, slow cooked swede, jus

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Braised brisket, glazed eschallots, mash potato, cavolo nero, jus

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Whole roasted chicken, petits pois à la française, paris mash, broccolini

2 Courses

\$48.00 per person

Available for Dinner, Monday to Friday
(excluding public holidays)

WAS DINNER JUST A WARM-UP FOR DESSERT?

Why not indulge in our signature dessert

1950's bathing cap bombe

coconut parfait, raspberry sorbet, dulce de leche,
burnt butter shortbread, toasted meringue, frilly bits

Perfect to share between two \$19

*Valid on BYO Wednesday, \$5 Corkage per person
Not valid in conjunction with the entertainment card,
PDR Birthday gift, Citibank dining or any other offer.*

Menu items subject to change