

# S E T M E N U

main & dessert	59
entrée & main	69
entrée, main & dessert	79

## ENTREE *(please select two options for share)*

### CEVICHE <sup>GF, DF</sup>

burnt cucumber, jalapeno, coriander, green onion oil

### CHICKEN LIVER PARFAIT <sup>GF</sup>

pickled carrot, onion gelee, prawn cracker

### PRAWN AND PORK TOAST <sup>GF, DF</sup>

soy, bonito, mayonnaise

### EGGPLANT FRITTI <sup>GF, VO</sup>

apple kimchi, smoked yoghurt, wakame

## MAIN *(please select two options for share)*

### SIRLOIN STEAK <sup>GF</sup>

Montpellier butter, curry leaves, leek

### POISSON DU JOUR <sup>GF</sup>

sauce a la basque, salmon caviar, smoked yoghurt, hazelnut crumb

### BBQ CHICKEN <sup>GF</sup>

mushroom xo butter shitake mushroom, hazelnuts

### CHARRED CARROT <sup>GF, VEG</sup>

crisp halloumi, coffee oil, honey vinegar, sage

*all mains complimentary with shoestring fries & iceberg wedge.  
add duck fat potatoes +\$12 per 6pax*

## DESSERT *(please select two options for share)*

### PETITE CHOUX

pastry cream, chocolate, wild rice

### LEMON TART

chantilly creme, mandarin, coconut