

## Dinner



## **STARTERS**

House-Made Bread 6pp

## **ENTRÉE**

ENTREE			
Potato Croquettes Wattle seed aioli	18	<b>Stracciatella</b> Honey and fig	18
<b>Beetroot Cured Trout</b> Preserved lemon and dill crème fraiche	20	<b>Beef Tartar</b> Mustard, caperberry and crispbread	20
MAIN			
<b>Rigatoni</b> Nduja sausage, feta and pangratatto	34	<b>Braised Lamb Shoulder</b> Butternut puree, pearl onions and gremolata	48
Market Fish Fennel, caperberries and beurre blanc	40	<b>300g Dry Aged Sirloin</b> Shiraz butter and frites au jus	48
SIDES			
House-Made Bread	12	Crispy Roast Potatoes	10
DESSERTS			
Creme Caramel With berries	14	<b>Lemon Tart</b> French vanilla gelato	14
Cheese Board	22		

Please ask wait staff for dietary options.