



PLATINUM \$85

Handcrafted bread

*whipped brown butter*

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ENTREES

Grilled marinated squid

*green tomato, chilli, fennel, pork crackling*

Trevally crudo

*grapefruit and rhubarb, puffed wild rice, coriander*

Grass fed beef tartare

*nam jim dressing, shaved daikon, crispy shallot, coriander*

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MAINS

Slow cooked chicken breast

*asparagus, mushroom, late summer truffle*

Long line market fish

*clams, garlic soup, parsley, jersey benne potato*

Free range pork belly

*burnt carrot + puree, drunken golden raisins, mustard*

Served to the table

*gem lettuce, 'waldolf salad' egg mayonnaise*

*french fries*

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DESSERTS

Mince pie ice cream sundae

*cherry, 'egg nog' custard, ginger bread crumble*



**G O L D   \$ 6 5**

Handcrafted bread

*whipped brown butter*

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ENTREES

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Grilled marinated squid

*green tomato, chilli, fennel, pork crackling*

Roasted farm eighty four tomatoes

*buratta, basil, focaccia, olives*

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MAINS

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Slow cooked chicken breast

*asparagus, mushroom, late summer truffle*

Long line market fish

*clams, garlic soup, parsley, jersey benne potato*

Served to the table

*gem lettuce, 'waldolf salad' egg mayonnaise*

*french fries*

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DESSERTS

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Mince pie ice cream sundae

*cherry, 'egg nog' custard, ginger bread crumble*