

\$39PP 2 COURSES**\$45PP 2 COURSES + GLASS WINE**

BBQ PORK BELLY BAO, PICKLED CARROT, CUCUMBER CRISPY SHALLOTS, SRIRACHA	15.0
ROAST PUMPKIN, CARAMELIZED ONION + SAGE TART GOATS CHEESE, DRESSED ROCKET	18.0
CHAR-GRILLED CUTTLEFISH, PRAWNS, GREEN PAW PAW CUCUMBER, CHILI, MINT, PEANUTS, NAM JIM JAEW	18.0
CHICKEN LIVER PARFAIT, ONION JAM, CROUTONS	18.0
KINGFISH SASHIMI, CUCUMBER, PICKLED GINGER SHAVED RADISH, FLYING FISH ROE, WASABI	18.0
CRAB LINGUINE, CHILI, FLAT-LEAF PARSLEY, GARLIC	19 36
CRUMBED LAMB CUTLETS, OLIVE OIL MASH, PEA SMASH BLISTERED CHERRY TOMATOES	36.0
SNAPPER, CARDAMOM CARROT PURÉE, SPINACH RAISIN JUS	36.0
BRAISED BEEF CHEEKS, GNOCCHI, PEAS SWISS BROWN MUSHROOMS	36.0
KAHLUA + DATE CRÈME BRÛLÉE, HONEY WAFFLES ORANGE ICE CREAM	14.0
MUM'S APPLE + PEAR + DRUNKEN RAISIN PIE VANILLA BEAN ICE CREAM, WHIPPED CREAM	14.0
WARM CHOCOLATE + MACADAMIA NUT BROWNIE CHOCOLATE FUDGE SAUCE, PISTACHIO NUT ICE CREAM	14.0
TRIO OF HOUSE-MADE ICE CREAM	9.0
CHEESE BOARD + ACCOMPANIMENTS - 2 CHEESES	20.0