

**Chef's menu \$70pp (whole table only)**

Oysters, raspberry & red wine vinaigrette

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Seared Yellowfin tuna, pedro ximénez,  
onion and red pepper jam

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Spring Bay Mussels, chorizo, leeks,  
White wine cream

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Honey roasted quail, bulgur wheat,  
grapes, almonds & mint verde

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Beetroot tartare, turmeric & orange labneh  
szechuan and walnut crumb

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Cape Grim Hanger steak served medium rare,  
millet, escalivada, padrón peppers, chimichuri

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Strawberry mousse, basil panna cotta, chocolate soil,  
dehydrated milk foam & strawberry balsamic

***\*please inform wait staff of any allergies  
or dietary requirements\****

