

two course \$69

three course \$89

four course \$110

Entree

Yellowtail kingfish 'ham', pickled melon, lemon oil

Burnt leeks, dreaming goats curd, hazelnut sauce

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*Octopus, confit kipflers, aioli, guindilla peppers + \$24*

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Main

Smoked barramundi, chickpeas, mussels, vadouvan sauce

Cavatelli pasta, cabbage, broccolini, gorgonzola, walnuts, sage

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## Dessert

Whipped warm chocolate mousse, hazelnut ice cream

Mount zero olive oil ice cream, vanilla custard

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Add ons

Sourdough, parmesan butter 6

Noix de Jambon, pickles 24

Mixed leaf salad, mustard vinaigrette 12

Selection of cheese 14ea

served with semolina crackers & fig ginger jam