



Fraction Friday

2 courses \$49

3 courses \$59

ENTREE

Vanella handcrafted burrata (v, gf)
heirloom tomatoes, vincotto, olive crumb

Spring lamb saddle (gf)
broad bean hummus, peas, pommegranate, mint

Remoulade

Tempura soft shell crab slider, lobster, king prawn and celeriac remoulade

MAIN

Handmade ricotta gnocchi (v)
roast kumera, sage, brown butter, toasted almonds, shaved parmesan

Pan seared ocean trout
blood orange & pistachio cous cous, dill yoghurt

Veal escallop

potato - green bean & pecan salad, candied lemon

DESSERT

Pavlova (gf)
Sumac-roasted strawberry, pistachio, pomegranate

Cinnamon infused Tilba yoghurt pannacotta
muscat poached pear, chocolate soil, pear crisp

Selection of fruit sorbets (gf, df, vegan)
3 scoops of sorbet served with berries & mint

we regret that changes cannot be made to this special menu
menu is subject to change