

tasting menu

\$90 pp

four cheese zucchini flower <sup>v</sup>

prosciutto, espresso butter, focaccia

marinated roast capsicum w toasted almonds <sup>v, gf, n, p, df</sup>

corn & taleggio tortellini w fermented chilli butter & chives <sup>v</sup>

barramundi, caper brown butter, potato puree <sup>gf, p</sup>

chicken milanese w pecorino cream & shallots <sup>s</sup>

banoffee pie <sup>v, p</sup>

lemon tart <sup>v, p</sup>

s sesame. p pregnancy friendly. <sup>v</sup> vegetarian. <sup>gf</sup> gluten free. <sup>n</sup> nuts. <sup>df</sup> dairy free

