



Fasting Menu

FIVE COURSE SHARED MENU \$90pp **MATCHING WINES \$50pp**

Optional – Sydney Rock Oysters with Shallot Dressing and Lemon

By East 33 Oysters | Half Dozen \$31

Kingfish Carpaccio Dashi Dressing, Avocado, Sesame and Radish

23 Rieslingfreak N3 Riesling Clare Valley, South Australia

Burrata Edamame, Peas, Shallot and Chilli Crunch

20 Domaine Vocoret 'Cuvee Etain' 1er Cru Chablis Chablis, France

Crab Pasta Local Blue Swimmer Crab, Rocket, Cherry Tomatoes, Pangrattato, Chilli Kombu Sauce, Served on Hand-Made Egg Yolk Spaghetti

22 Sella & Mosca 'Monteoro' Vermentino Sardinia, Italy

Rangers Valley Wagyu (Served Medium Rare) Dry-aged Wagyu Flank, Miso Eggplant, Freshly Grated Horseradish, Roasted Garlic, Croquette & Jus

Side of Crisp New Potatoes, Rosemary and Garlic

19 Azienda Agricola Andrea Oberto Barolo, La Morra-Piedmont, Italy

Cookies and Cream Home-made Ice Cream, Chocolate Crèmeux, Fresh Honeycomb, Milk Granita & Cookie Crumbs

NV Yalumba 'Museum Reserve' Antique Muscat Barossa Valley, SA



Please note a surcharge of 10% will apply on Sundays and 15% on Public Holidays