



delicious. **MONTH**OUT

\$45 per person

Optional Entrée

Oyster's Natural, mignonette

Rock or Pacific

½ DZ 32 | DZ 61

Kingfish sashimi

dashi & sesame dressing,
crème fraiche, grape, jalapeno shiso

29

Buffalo stracciatella

pea mousse, buckwheat, pickled baby figs,
crispy bread

28

Chicken liver parfait

pear and eschalot relish, grilled sourdough

31

Optional Sides

Green leaf salad, raspberry dressing

11

Rocket and parmesan salad

12

Sauté mixed beans with confit garlic

16

French fries

12

Truffle & parmesan French fries

15

Mashed potatoes

13

Truffle mashed potatoes

16

To start

Amuse-bouche

Mains

Pan-fried potato gnocchi
asparagus, zucchini, peas, corn,
parmesan & lemon thyme

Steamed blue eye Travella
French peas, pancetta, confit fennel
Noilly Prat emulsion, elderflower dressing

AMG grass fed sirloin MB2+ 220g
pumpkin puree, grilled witlof & eschallot jus

With a choice of beverage

White wine of the week

Red wine of the week

Beer

Tea/coffee

glass

luke mangan
& COMPANY



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