

Set Menu \$58

Choice of 2 courses. Choose a starter and Main or Main and dessert

Vegetable Tart (V)(D)

Micro herbs & porchini, fig vincotto & balsamic dust

Wild Mushroom & Taleggio Risotto Croquette (D)(V)

Semi dried tomato, cheese sauce & micro herbs

Oyster Mushroom Shawarma (V)(G)

Flat bread, garlic mayo, sumac onion & lemon tahini sauce

Margaret River Wagyu Beef Cheek (D)

Red wine jus, gratin potato, sugar snap peas, asparagus & baby carrots

Steamed Barramundi (A)

5-spice & sesame soy sauce, charred bok choy, shitake mushrooms & crushed potato

Stuffed Portobello Mushrooms (V)(VG)

Pomegranate, blistered cherry tomatoes & sweet potato ribbon

Coffee Stones (V)(G)(D)

Chocolate soil, chocolate sauce, whipped mascarpone, stawberry & mint

Choux Chantily (V)(G)(D)

Fresh berries, vanilla custard, gold chocolate soil & lemon balm

Affogato (D)(V)

Espresso shot, vanilla bean ice cream topped with a macaroon

T&Cs: No further member discounts are available for this offer

Our kitchen offers products that contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, shellfish, sesame seeds, lupin, & molluscs.

While we take all possible steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe for related allergies.

(V) Vegetarian (VG) Vegan (VO) Vegetarian Option (G) contain Gluten (D) contain Dairy (N) contain Nuts

Our Seafood: (A) Australian (I) Imported (M) Mixed