MID-WEEK Special

$67

Two Course

SAMPLE

Spuntini | Additional

House Baked Wine Infused Focaccia | Samian Olive Oil $4 each
Single Seed Oysters | Fresh Lemon | Mignonette $6 each
Polenta | Bresaola | Ricotta | Truffle $9.5
Main Ridge Dairy Whipped Cashmere | Marinated Olives | House Baked Focaccia $23

Primo | Entree

Zucchini Flowers | Main Ridge Goats Cheese | Walnut Cream
Barbequed Nazare Octopus | Green Chilli |Herb Aioli (I)
Casarecce Pasta | Braised Lamb Ragu | Peas | Pecorino

Main | Secondi

Risotto | Roasted Pumpkin | Cashmere | Pecorino | Goats Cheese
Corner Inlet Rock Flathead | Sorrel Sauce | Verde | Hazelnuts (A)
Glazed Half Chicken | Jerusilum Artichoke | Spinach | Chicken Jus

Insalata | Side

Leaves | Estate Herbs | White Balsamic Vinaigrette
Green Beans | Hazelnuts | Herb Dressing $16
Hawkes Farm Hand-Cut Chips | Garlic Aioli $19
Charred Broccolini | Almonds | Smoked Anchovies $17

Please ask one of our friendly waitstaff for the dessert menu

Seafood origins : Australia (A) Imported (I) Mixed (M)