



2 Courses \$60pp (minimum) (Entrée & Main) | 3 Courses \$75

Starts to share

Marinated Olives \$6

Sourdough Bread & Butter \$6

Sydney Rock Oysters (1/2 dozen | dozen) \$24 / \$46

Charcuterie Board \$28

Entrée

Slow Roast Truss Tomato, Buffalo Mozzarella,
Zucchini, Confit Lemon Dressing

Beef Carpaccio, Mizuna, Caper Berries, Horse Radish,
Parmesan

Tuna Tartare, Avocado, Crème Fraiche, Parsnip Crisps

Zucchini Flowers, Ricotta, Goats Curd, Truffle Honey

MAIN

Barramundi, Capers, Brown Butter, Lemon, Parsley

‘Orecchiette Genovese ‘ Green Beans, Potato,
Stracciatella, Basil Pesto

Duck, Farrow, Beetroot, Macadamia, Barberry

Lamb (Shoulder & Rack), Eggplant, Capsicum, Currants,
Pinenuts

Wagyu Tri Tip (served medium) Cavolo Nero,
Radicchio, Bagna Couda

S I D E S * *Additional option \$8 each*

Salad Leaves, Cabernet Sauvignon Vinaigrette

Green Beans, Miso Butter, Almonds

Cabbage Salad, Parmigiano Reggiano, Lemon, Extra Virgin Olive Oil

Shoestring Fries, Rosemary Salt

Pomes Puree

D E S S E R T

Hazelnut Semi-Freddo, Dark Chocolate Mousse, Hazelnut Praline

Vanilla Panna Cotta, Poached Pear Crumble, Apple & Champagne Granita, White Chocolate Ice Cream

Sticky Date, Rapadura Sugar Caramel, Ginger Crumb, Vanilla Ice cream

Affogato, Coffee, Vanilla Bean Ice Cream, Frangelico

Ice cream & Sorbets, 3 scoops, Fresh Daily Selection

Cheese Board, Quince Paste, Muscatels, Fennel Seed Lavosh



BY @SMITHYANDTHECHEF

1.5% Surcharge for Credit Card Transactions

15% Surcharge applies on Public Holidays