





SET MENU 109PP

SHARING STYLE

SNACK

Prosciutto croquette, aioli, truffle

Potato doughnut, goat cheese, honey

Shucked oysters

ENTRÉE

Stone baked flat bread with smoked salt

Mt Zero marinated olives

Stracciatella with pickled zucchini

Tuna crudo with grilled mandarin, citrus, and chilli

MAIN

O'Connor scotch fillet, 30 days dry aged, grass fed, peppercorn sauce

Risotto Milanese with local bay mussels

Fettuccine with spanner crab, brandy shellfish sauce, chives

SIDES

Rustic fries with herb salt

Stella leaf salad with radish and toasted pepitas

DESSERT

Tiramisu

Pistachio Basque cheese cake

Patrons with dietary requirements or food allergies, please inform our staff.

1.87% card surcharge | 2.5% American express | 10% Saturdays & Sundays surcharge | 15% public holiday surcharge