



FISH

SHARING MENU

3 COURSES - \$99

To Start

HOUSE MADE FOCACCIA truffled mascarpone

Entrées to share

GRILLED MILLS BAY MUSSELS miso glaze, n'duja crumbs

WARM MT COOK ALPINE SALMON kombu butter emulsion, furikake

BURRATINI confit tomato, persimmon, wild arugula

WAGYU BRESAOLA walnut, truffle, shallot, parmesan

Mains to share

STICKY GLAZED LAMB SHOULDER eggplant, onion, date syrup, vadouvan

DEEP SEA FISH celeriac, leek, nori, shellfish butter emulsion

PUMPKIN RISOTTO parmesan shortbread, pumpkin seeds

Sides to share

MIXED LEAF SALAD champagne dressing

STEAMED VEGETABLES toasted nori butter, sesame

Desserts to share

A selection of sweet treats

Menu subject to change due to seasonality and availability