



Wednesday - Sunday, 12pm - 3pm

\$79 pp

TO START

a glass of Perrier-Jouët Grand Brut on arrival

STARTERS choice of,

scallop carpaccio, blood orange mignonette, buttermilk, finger lime 'caviar'

recommended with Perrier-Jouët Blason Rosé NV 31/180

stracciatella, peas, whitloof, herb oil, charred sourdough

recommended with Perrier-Jouët Blanc de Blancs NV 32/190

MAINS choice of,

crab risotto, preserved lemon, sugar snap peas

recommended with Perrier-Jouët Belle Époque 2015 69/410

house-made ricotta filled ravioli, herbs, pecorino

recommended with Perrier-Jouët Grand Brut NV 21/110

FOR THE TABLE

rocket, strawberry, aged balsamic, ricotta salata 20

potato fries, truffle, parmesan 14

TO FINISH

tiramisu bambina, amaretto crumb, valrhona cocoa 9