



Entrees

Cured Ocean Trout Gravlax, Creme Fraiche, Salted Baby Cucumber, Salmon Roe
Running Creek Eye Fillet Carpaccio, Black Garlic Aioli, Julienne Salad, Sourdough Crisp
Ricotta Gnocchi, Swimmer Crab, Cherry Tomato, Chilli, Parmesan, Green Oil, Basil
Seared Hokkaido Scallops, Cauliflower Cream, Compressed Nashi Pear, Hazelnut Gremolata
Ricotta Gnocchi, Wilted Spinach, Toasted Walnut, Roquefort Sauce, Olive Crumb
Burrata, Ox Heart Tomato, Vincotto, Pangrattato, Basil Oil

Mains

Crispy Skin Duck Breast, Celeriac Purée, Brussel Sprouts, Kaiser Lardons, Blackberry Duck Jus
Pan Roasted Barramundi, Potato Galette, Fried Capers, Sauce Romesco, Herbs
Pork Loin, Braised Savoy Cabbage, Mushrooms, Turnips, Porcini Broth
Running Creek Eye Fillet, Truffled Potato Mousseline, Broccolini, Red Wine Jus
Ratatouille, Eggplant, House Made Tagliatelle, Gremolata, Parmesan
Overnight Lamb Shoulder, Turnips, Green Olive Crumbs, Peperonata, Salsa Verde
Beef Ragù, House Made Tagliatelle, Pangrattato, Parmesan, Herb Oil

Sides

Seasonal Greens, Lemon Vinaigrette, Toasted Almonds \$12
Patatas Bravas, Spiced Salt, Black Garlic Aioli \$12

Desserts

French Earl Grey & Vanilla Panna Cotta, Poached Yellow Peaches, Pistachio Praline
Warm Chocolate Fondant, Chocolate Sauce, Raspberry Sorbet, Berries
Spiced Rum & Apple Tarte Tatin, Passion Fruit Coulis, Vanilla Ice Cream
Affogato, Frangelico, Vanilla Ice Cream, Espresso, Savoirdi

2 courses \$65

3 courses \$80

Please advise us of any allergies or dietary requirements