

# 3 COURSE A LA CARTE \$95 PP

## ENTRÉE, MAIN & DESSERT

Glass of sparkling on arrival  
(Applicable options for upgrades)

## ENTRÉES

4 moonlight oysters, champagne granita  
3 Gnocco fritto, wagyu bresaola, Gruyère foam  
Fennel seed focaccia, spiced broad bean spread, olive oil  
Popcorn chicken, chilli mayo  
Ōra king salmon, ponzu, pickled onion, wasabi, shiso oil  
Burrata, tomato and chilly chutney, raisins, basil, olive oil  
Steak tartare, 63° egg yolk, horseradish, potato crisps

## MAINS

Rigatoni pasta, zucchini, tomato kasundi, Stracciatella  
Blue eye, baba ghanoush, bullhorn pepper, caper butter  
Chermoula Lamb shoulder, moghrabi, almonds, raisins, tzatziki  
King Island porterhouse , 300g pasture fed, mpd chips  
Rump cap, 250g grain fed, mpd chips

## DESSERTS

MPD snickers, peanut, honey nougat, peanut butter ice cream, warm chocolate  
Lemongrass panna cotta, pineapple, and ginger sorbet, rice bubble crunch  
Strawberry textures, pistachio crumble, buttermilk and lime ice cream, toasted meringue

### Sauces

Red wine jus | MPD | Peppercorn | Bearnaise | Mushroom | Garlic butter

## SIDES

Supercrunch chips, MPD spice	9
Shaved zucchini, rocket pesto, Persian feta, walnuts	12
Creamed char grilled corn, café de Paris, jus	13
Roasted Japanese pumpkin, spiced yoghurt	13
Tomato salad, compressed watermelon, goats curd, basil	13
Lettuce, pickled onion, lemon, olive oil	13
Truffle mac & cheese	14

## UPGRADES

Eye fillet 250g pasture fed, mpd chips	10pp
Great Southern 'Gold' ribeye 600g, pasture fed	25pp
Sher wagyu porterhouse 250g grain fed MS 9+	25pp
Tomahawk 1.2kg	35pp
Apple tarte tatin, vanilla bean ice cream	5pp