

Dinner

Friday 4th September, 2020

ENTREE

szechuan honey prawns, fennel, angel hair
zucchini flowers, lemon & basil ricotta, tomato ragu v
fried cauliflower, labneh, sunflower seeds, chimichurri gf v
crisp pork belly, crab, xo, palm caramel gf
porcini mushroom arancini, truffle cauliflower, pecorino v
vodka & beetroot cured salmon, fennel pollen, wax, lemon snow gf
mackerel sashimi, ponzu, pickled ginger, radish, pink peppercorns gf

MAIN

pork belly, fennel cream, cucumber dill salad, palm caramel gf
angus striploin, porcini crisp, smoked eggplant, roasted tomato gf
MBS 4+ wagyu rump cap, porcini crisp, smoked eggplant, roasted tomato gf +15
spanish mackerel, miso broth, popped capers, fennel dill salad gf
charcoal spaghetti, tomato, garlic, basil, olive oil, shaved pecorino v
sweet potato gnocchi, baby romas, rocket, sage butter v
sand crab lasagne, crustacean sauce, parmesan chip
confit chicken maryland, freekeh, peanuts, tomato salad, chicken jus

SIDES

truffle shoestring fries w parmesan gf | 8
wagyu fat kipfler potatoes w chorizo gf | 8
roasted carrots, herbs, coconut & pistachio dukkha gf | 8
cucumber dill fennel salad, candied walnuts gf | 6
labneh, shaved zucchini, pistachio, radish, lemon, mint gf | 14

DESSERT

ginger panna cotta, mandarin, honeycomb gf
chocolate pot de creme, candied peanuts, raspberry jelly gf
pineapple granita, coconut gelato, mint, lemon myrtle gf
cane trash custard, pink lady apple, crisp pastry
WSK cheese, poached pear, spiced rum currants, candied walnuts, lavosh

\$55 | 2 courses

\$70 | 3 courses

\$85 | 4 courses