



Apex Bakery Ciabatta with House Made Parmesan Infused Olive Oil

ENTREE

Freshly Prepared Soup

Buttermilk Quail, Tamarind Chutney, Larp Salad, Green Papaya

Seared Scallops, Pork Belly, Romesco Sauce, Cavolo Nero

MAINS

Market Fish

Bird of the Day, Locally Sourced Free Range Poultry

Angus Pure MSA Striploin Grilled, Bacon Jam, Garlic Potato Mash,
Confit Red Onion, Capsicum Sauce

Served with;

Fries, Sea Salt, Chipotle Mayo

Mixed Leaves, Radicchio, Petite Leaves, Balsamic Vinaigrette

DESSERT

Chocolate & Raspberry Brownie, Raspberry Sorbet

Bailey's Ice-Cream, Frosted Almonds, Chocolate Mousse

Lemon Curd Tart, Blackberry Gel, Basil, Oat Crumble, Pistachio Gelato

2 Course \$63

3 Course \$73