

Free-Flowing Menu

3 Course Shared Menu

ENTREES

Focaccia di recco, *caper, chilli, gruyere*

Scallops, *fermented jalapeno, celery*

Garden pea salad, *ricotta, pickled lemon*

Raw beef, *confit eschalot, pink peppercorn*

MAINS

Swordfish, *horseradish*

Beef short rib, *green beans, mustard glaze*

Sugarloaf cabbage, *pickled peppers, fried garlic*

SIDES

Radicchio, *crispy onions, gouda*

Fries, *herbs, vinegar*

DESSERT

Caramelized pineapple, *white chocolate, rum*

Free-Flowing Drinks

Cocktails

Bloody Shiraz Spritz

Four Pillars bloody shiraz gin, Regal Rogue, wild rose vermouth, sour plum
Spritzzy & refreshing (can be ordered non alc).

Poetica Espresso Martini

Australian wheat vodka, cold brew, broken bean, coffee liqueur
A indulgent treat that is smooth and sweet.

Wines

Sparkling

Casa Copain 'Prosecco' *King Valley, VIC*

White

Marty's Chardonnay *South Australia*

Rosé

Pitchfork Rosé *Margaret River, WA*

Red

Earthworks Shiraz *Barossa Valley, SA*