

## SET MENU \$70pp

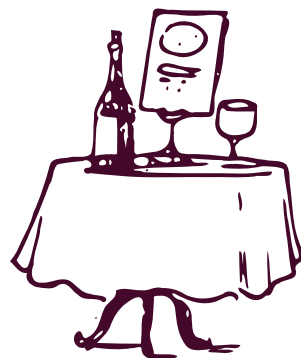
Frenchs Fair Sourdough, cultured butter\* (V)  
Ocean Trout Crudo, capers, pickled kohlrabi, dill  
Fettuccini, truffle, mushroom, parmesan, black pepper\* (V)  
MB2+ Scotch Fillet, bone marrow-koji butter  
Fried Brussel Sprouts, miso butter, chilli, pecorino (V)  
Radicchio Salad, fennel, orange, toasted almonds (V)  
Shoestring Fries, seasoned salt, aioli (V)

## SET MENU \$85pp

Frenchs Fair Sourdough, cultured butter\* (V)  
Ocean Trout Crudo, capers, pickled kohlrabi, dill  
Prosciutto, parmigiano reggiano, seasonal melon  
Grilled Spatchcock, spinach, nduja crumb, caramelised lemon\*  
Fettucinni, pork and fennel sausage, white wine, garlic, cream, Calabrian chilli\*  
Fried Brussel Sprouts, miso butter, chilli, pecorino (V)  
Radicchio Salad, fennel, orange, toasted almonds (V)  
Sweet potato, calabrian chilli, honey, truffle (V)  
Basque Cheesecake, mulled wine coulis\*

## UPGRADE SPATCHCOCK FOR RIB EYE - 105 PP

\*Not gluten free



NO. 429  
CAMMERAY BAR & BISTRO  
MILLER ST  
ALL DAY. ALL EVE.