



\$70 SET MENU

Frenchs Fair Sourdough, whipped butter (V)

Abrolhos Scallop, nduja butter, finger lime (GF)

Stracciatella, tomatillo, persimmon, pickled shallot, herbs (V/GF)

Bonito Crudo, miso emulsion, pickled yellow squash, caviar

Fettucine Alla Vodka, creamy arrabbiata, chilli, provolone dolce (V)

Crumbed Pork Chop, amatriciana, pecorino, marjoram

Mixed Leaf Salad, lemon dressing (VE/GF)

Fried Brussels Sprouts, Szechuan, chilli, pecorino (V/GF)

Shoestring Fries, seasoned salt, aioli (V/GF)

\$90 SET MENU

Frenchs Fair Sourdough, whipped butter (V)

Abrolhos Scallop, nduja butter, finger lime (GF)

Stracciatella, tomatillo, persimmon, pickled shallot, herbs (V/GF)

Bonito Crudo, miso emulsion, pickled yellow squash, caviar

Fettucine Alla Vodka, creamy arrabbiata, chilli, provolone dolce (V)

500g Wagyu Bone In Sirloin MB4+, lemon, condiments (GF)

Savoy Cabbage Salad, crispy pancetta, walnuts, pecorino, maple dressing (GF)

Fried Brussels Sprouts, Szechuan, chilli, pecorino (V/GF)

Kipfler Potatoes, Café de Paris butter (GF)

Tiramisu

Minimum 4 people

10% service charge for groups of 10+