



\$70

Frenchs Fair sourdough, whipped butter (V)

Abrolhos scallop, nduja butter, finger lime (GF)

Roasted beetroot, whipped tofu, hazelnuts, bronze fennel, herb oil (VG/GF)

Tuna Crudo, blood orange, pistachio pesto, shiso, verjus dressing

Linguini Alla Vodka, creamy arrabbiata, Aleppo chilli, ricotta (V)

Crumbed pork chop, cabbage slaw, pecorino, lemon

Mixed leaf salad, lemon dressing (VG/GF)

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

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

\$90

Frenchs Fair Sourdough, whipped butter (V)

Abrolhos Scallop, nduja butter, finger lime (GF)

Roasted beetroot, whipped tofu, hazelnuts, bronze fennel, herb oil (VG/GF)

Tuna Crudo, blood orange, pistachio pesto, shiso, verjus dressing

Linguini Alla Vodka, creamy arrabbiata, Aleppo chilli, ricotta (V)

500g Bone-in Rib Eye MB4+, choice of sauce, lemon (GF)

Cucumbers, tahini, crispy chilli, garlic, herbs (VG)

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

Kipfler potatoes, truffle butter, parmesan

Tiramisu

We are able to accommodate for most dietary requests

Please notify staff for assistance

10% surcharge for groups of 10+