



## \$70 SET MENU

Frenchs Fair sourdough, whipped butter (V)  
Abrolhos Scallop, nduja butter, finger lime (GF)  
Roasted Beetroot, whipped tofu, hazelnuts, bronze fennel, herb oil (VG/GF)  
Salmon Crudo, capers, fennel, verjus dressing, micro herbs (GF)  
Linguini Alla Vodka, creamy arrabbiata, Aleppo chilli, ricotta (V)  
Crumbed Pork Chop, mushroom sauce, pecorino, thyme  
Mixed Leaf Salad, macadamia, melon, goddess dressing (V/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)  
Roasted Beetroot, whipped tofu, hazelnuts, bronze fennel, herb oil (VG/GF)  
Salmon Crudo, capers, fennel, verjus dressing, micro herbs (GF)  
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

10% service charge for groups of 10+