



\$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)
Tuna Crudo, kumquat, jalapeno, shallot, orange dressing (a)(gf)
Rigatoni Alla Vodka, creamy arrabbiata, Aleppo chilli, stracciatella (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)
Tuna crudo, kumquat, jalapeno, shallot, orange dressing (gf)
Rigatoni Alla Vodka, creamy arrabbiata, Aleppo chilli, stracciatella (v)
Bone-in Rib Eye MB2+, 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 (v)
Folly's Tiramisu

We are able to accommodate for most dietary requests
Please notify staff for assistance
10% surcharge for groups of 10+