

CHEF SHARED MENU

ENTREES to share

BLACKMORE BEEF TARTARE

anchovy mayonnaise, confit egg yolk, shiso, crispy potato

KINGFISH SPENCER GULF

horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing

STRACCIATELLA VANNELLA

spring vegetables, jamon serrano, baby artichokes, hazelnut vinaigrette

MAINS to share

SELECTION OF GRASS-FED BEEF

tenderloin & striploin

BARRAMUNDI

fennel salad, salsa verde, lemon

POLENTA & MUSHROOMS

creamy polenta, exotic mushrooms fricasee, herb & garlic butter

served with a selection of sides & sauces to share

DESSERTS TO SHARE

CREME BRULEE

valrhona white chocolate, tropical sorbet, brown butter tuile

SORBETS

daily selection of sorbets
