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## Sample Chefs Table \$110pp

Cured ocean trout with an apple and gin jelly and chives  
Green olive and thyme focaccia served with semi dried tomato butter  
Coal baked half shell scallops with a cafe de paris butter

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Pomegrante marinated lamb ribs with fresh pomegrante and parley  
Buratta served with pickled and roasted heirloom beetroot topped  
with a chilli oil crunch

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Chef's selection of steak, market fish and tasting sides

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Shared desserts

Add Oysters \$6 Each

To select your own Dry Aged steaks ask your waiter

Wine pairing - \$60 P.P

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## Sample Tapas Menu \$25pp

Green olive and thyme focaccia served with semi dried tomato butter  
Cured ocean trout with an apple and gin jelly topped with chives  
Marinated olives

Add a bottle of prosecco \$60

