

Sunday Lunch

A 3-course \$55 set menu, with recommended wine pairings.

To start

Basil focaccia, confit tomato & garlic butter

Wagyu beef croquettes, smoked onion aioli

Tuna tataki with Osaka sauce

2024 Tarrawarra Estate Chardonnay (*Yarra Valley, VIC, 24*)

16/78

Mains

Chef's selection of steak

Market Fish

2022 Kay Brothers *Basket Pressed*, Shiraz (*McLaren Vale, SA, 22*)

17/87

To Finish

Chef's selection of Dessert

2020 Carmes de Rieussec (*Sauternes, France, 20*)

16/83

