



Chef 's Specials

Mains

French Sous Vide Duck (medium-rare) \$35.00

on sundried tomato pesto with house made gnocchi
under stracciatella cheese and dehydrated black olives

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Crab and Prawn thin Spaghetti \$28.00

blue swimmer crab claw meat and sliced prawns with fresh
thin spaghetti pasta in napolitana sauce under truffle oil
and shaved parmesan

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Sous Vide Lamb Rack (medium-rare) \$45.00

Perfect cooked lamb rack under mustard-herb crust served with
jus on a duet of pumpkin and celeriac puree, with baked cherry
tomatoes and house made gnocchi

(GF) – Gluten Free, (N) – Nuts, (CBGF) – Can Be Gluten Free

10% surcharge applies on public holidays