



# *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 \$31.00**

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) \$53.00**

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