

SET MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,
Weekends & Pub. Hols from 5.30pm – 9pm

Light

(Choose ONE)

🍃 Italian Burrata

Grilled sourdough, herb salad, tomato relish

🍃 Pan Roasted Jerusalem Artichoke

Charred asparagus, fried mushroom, spiced yoghurt

🍷 Charred Fremantle Octopus

Pickled cauliflower, turkey sausage, spinach & parsley puree,
ginger flower hot sauce

(Supplement \$7)

Main

(Choose ONE)

🍃 Mushroom & Shallot Bake

White asparagus, truffle, micro salad

Akaroa Salmon Fillet (NZ)

Asparagus, pearl cous cous, lime, coconut, smoked salmon roe

Slow Cooked Lamb Loin (NZ), 160g

Greens, mushroom, tomato, lamb fat vinaigrette, lamb jus

(Supplement \$15)

Stone Axe Wagyu Rump (AUS), MBS 8-9+, 200g

Sauteed garlic spinach, black pepper sauce

(Supplement \$25)

Sweet

(Choose ONE)

🍃 Organic Chia Seed Porridge

Organic chia seeds, strawberry, mango & mixed berries

🍃 Yuzu Cake

Yuzu ganache, chocolate chantilly, citrus compote

🍃 Raspberry Opera Cake

Fresh mixed berries

🍃 Die Die Must Have Chocolate

Elements of chocolate, passion fruit pudding, raspberry, ice cream

Beverage

A choice of Hot Coffee or Tea

\$55⁺⁺ (2-course) | \$60⁺⁺ (3-course)

All prices are subjected to 10% service charge and prevailing GST.

🍷 Signature dishes or dishes containing ginger & its family. 🍃 Vegetarian dishes. May contain egg & dairy.