

Father's Day

6-course set menu

135 PP | ADD MIXOLOGY PAIRING 65 PP

OYSTERS

Warmed with bacon jam, topped with chimichurri (GF) (A)

Mixology pairing - Tivo Lemon Sparkling

REUBEN BRISKET SLIDER

Smoked wagyu brisket, sliced Monterey Jack cheese, pickles, sauerkraut, spiced mayo

*Mixology pairing - Spicy Peach Margarita
Jose Cuervo Tradicional, Cointreau, Monin peach syrup, lime juice, jalapeños*

DUCK CIGAR

Nuoc cham, pickled cucumber

Mixology pairing - 2024 Frogmore Creek Pinot Noir

WAGYU BEEF TORTELLONI

Carrot puree, burnt butter, pine nuts

*Mixology pairing - New York Sour
Makers Mark, lemon juice, sugar syrup, egg white, Angostura bitters, shiraz float*

SRIRACHA DRY AGED PORTERHOUSE

Pumpkin puree, crushed chat potatoes

Mixology pairing - 2024 Two Hands 'Gnarly Dudes' Shiraz, South Australia

MOCHA TART

Brandy mascarpone cream, roasted hazelnuts

*Mixology pairing - Crème Brûlée Martini
666 Butter Vodka, vanilla syrup, cream, caramelised brown sugar*

(GF) GLUTEN FREE (V) VEGETARIAN | SEAFOOD (A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED |

While we offer gluten free options, our kitchen is not a dedicated gluten free facility. All ingredients may not be listed in descriptions, please notify staff on ordering of any allergies or intolerance.