

**EARLY BIRD  
SPECIAL  
2 COURSE MENU  
\$45PP**

**ENTREE**

**Tempura Zucchini Flowers (V)**

Fresh ricotta, parmesan, feta, pickled zucchini and tomato.

**OR**

**Duck Rillettes (DF)**

Sourdough crostinis and house-made pickles.

**OR**

**Wagyu Beef Tartare (GF, DF)**

Pickled enoki, marinated kelp, bottarga, shiso nori crisps,  
and shrimp mayonnaise.

**OR**

**Cured Meats and Marinated Olives (DF)**

House-made pickles, grissinis and crostinis.

**MAIN COURSE**

**Porcini Mushroom Risotto (V,GF)**

Parmesan, toasted walnuts, confit garlic and parsley oil.

**OR**

**Duck Ragout**

Pappardelle, parmesan shavings, chives, edamame beans  
and home cured duck breast.

**OR**

**Braised Pork Belly "Adobo"**

Parsnip puree, green apple & fennel slaw and roasted  
cashews.

**OR**

**Panfried Ora King Salmon (GF)**

Red curry risotto, ginger butter, crispy peanuts and chili  
relish.

Terms & Conditions Apply \* arrival must be between 6pm and 6:30pm\* \*No alteration to the menu\*

\*This offer is not available with any other offer or promotion\* \*All guests on the table must order from this menu\*