

DINNER TASTING MENU

2-10 GUESTS

\$70 PER PERSON

Sweet potato hummus, charred onions,
smoked paprika, sesame, focaccia (df, vg)

Kingfish pastrami, beetroot relish, pickled onion, dill,
horseradish crème fraîche, sourdough crisp

Pan-fried potato gnocchi, spiced pumpkin, rainbow
chard, confit garlic & chilli, pepitas, parmesan (v)

Fermented chilli glazed chicken, garlic honey carrots,
grilled rainbow chard (gf)

Sticky date pudding, butterscotch sauce,
chai spice mascarpone (v)

Please specify at time of booking.

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

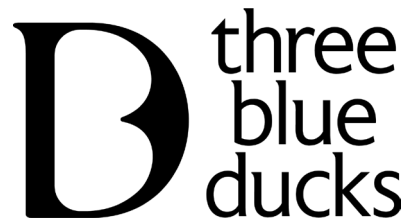
Alterations to the menu are respectfully declined (dietary requirements excepted)

Please note all card payments will incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.

Follow us on Instagram to find out about changes to our offering, events & regular food specials.

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DINNER TASTING MENU

WINE PAIRING

\$50 PER PERSON

FIRST

Ducks Spritz

SECOND

2020 Blind Corner, 'Blanc', Margaret River, WA

THIRD

2019 M&J Becker, Chardonnay, Hunter Valley, NSW

or

Quealy 'Amphora' Friulano, Mornington Peninsula, VIC

FOURTH

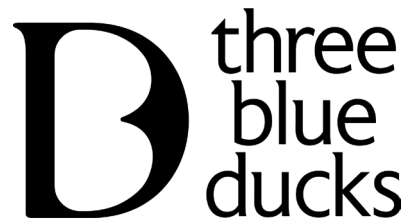
Grifter 'Omen' Oatmeal Stout, Marrickville, NSW

Please specify at time of booking.

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VEGETARIAN DINNER TASTING MENU

2-10 GUESTS

\$70 PER PERSON

Sweet potato hummus, charred onions,
smoked paprika, sesame, focaccia (df, vg)

Marinated beetroots, macadamia cheese,
Davidson's plum, beet crunch (gf, df, vg, n)

Pan-fried potato gnocchi, spiced pumpkin, rainbow
chard, confit garlic & chilli, pepitas, parmesan (v)

Moroccan spiced carrot & chickpea stew, dates,
coriander, mint, croutons (df, vg)

Sticky date pudding, butterscotch sauce,
chai spice mascarpone (v)

Please specify at time of booking.

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

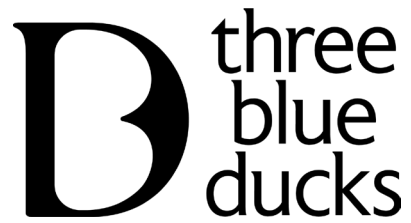
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VEGETARIAN TASTING MENU

WINE PAIRING

\$50 PER PERSON

FIRST

Ducks Spritz

SECOND

2018 Thousand Candles 'Gathering Fields',
Pinot Noir, Merlot, Syrah, Yarra Valley, VIC

THIRD

2019 M&J Becker, Chardonnay, Hunter Valley, NSW
or
Quealy 'Amphora' Friulano, Mornington Peninsula, VIC

FOURTH

Grifter 'Omen' Oatmeal Stout, Marrickville, NSW

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