

SHARING EXPERIENCE

\$85PP

MATCHING WINES \$80PP

SEABOARD (GF)

Sea Vegetables, Kombu Dressing,
Yuzu Gel, White Pea

SMOKY EGGPLANT (GF)

Romesco Sauce, Tahini Yogurt,
Herb Oil

JERUSALEM ARTICHOKE (GF)

Braised Black Lentils, Salsa Verde,
Baby Mint

ISPAHAN (GF)

Raspberry Lychee Rose Semifreddo,
Pistachios, Aqua Faba Meringue

BEETROOT TARTARE (GF)

Pomme Paille, Macadamia Ricotta,
Golden Beet Emulsion

CHAR GRILLED OKRA (GF)

Eggplant, Mushroom XO Sauce,
Fried Chickpea, Micro Coriander

HALO HALO (NF, GF)

Ube, Coconut Lime Granita,
Pickled Jackfruit

PETIT FOUR (NF, GF)

Cheese Tarts

CURLY FLAT WHITE PINOT ROSÉ

Macedon Ranges, VIC

SWINGING BRIDGE #006 TEMPRANILO/PINOT NOIR

Orange, NSW

FROGMORE CREEK "ICED RIESLING"

MITCHELL RIESLING

Clare Valley, SA

GRACE WINES, KOSHU

Yamanashi, Japan

QUINTA DO NOVAL LBV TOURIGA NACIONAL

Douro Valley, POR

DOMAINE DE LA MERIZE "MOULIN-À-VENT"

Beaujolais, France



Please note a 10% surcharge applies on Sunday
15% surcharge on all public holidays
10% service charge applies for reservations of 10 or more guests



ALIBI

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