

# Sunday Set Menu

SUNDAY TWO-COURSE SET MENU | \$55 PP

## Bracu Roast Beef

*Our classic roast dishes can be made to suit DF & GF dietary needs*

Roasted Potatoes | Yorkshire Pudding | Seasonal Vegetables | Gravy

*or*

## Roast Pork

*Our classic roast dishes can be made to suit DF & GF dietary needs*

Roasted Potatoes | Seasonal Vegetables | Gravy

## Chef's Choice of Dessert

Pumpkin & Miso Pie

*Please note due to seasonality availability and supply shortages that selected ingredients may be substituted.*

# Sunday Menu

## ENTREÉS

### **Brown Butter & Rye Crumpet**

Mussels | Romesco Butter | Pickled Cucumber

\$23

### **Pork Croquette (DF)**

Pickled Kohlrabi | Apple Textures | Black Pudding Puree

\$24

### **Eggplant, Lemon & Ricotta Tortellini (V)**

Pine Nut & Raisin Dressing | Asian Eggplant

\$22

# Sunday Menu

## MAINS

### **Bracu Roast Beef**

*Our classic roast dishes can be made to suit DF & GF dietary needs*

Roasted Potatoes | Seasonal Vegetables | Gravy

\$37

### **Roasted Pork**

*Our classic roast dishes can be made to suit DF & GF dietary needs*

Roasted Potatoes | Seasonal Vegetables | Gravy

\$37

### **Butter Poached Market Fish (GF)**

Cabbage | Nduja Butter Sauce | Pinto Beans | Parsnip Puree

\$42

### **Barley Risotto (V)**

Wild Mushrooms | Charred Leek | Gorgonzola | Hazelnut

\$34

# Sunday Roast

## SIDES

**Charred Cabbage** | Cashew Cream | Seaweed Butter | Toasted Seeds | (GF) | \$15

**Roasted Pumpkin** | Ricotta | Chilli Oil | Pumpkin Seeds | (GF) | \$15

**Crispy Potatoes** | Confit Shallot & Garlic | Chives | \$15

## DESSERTS

**Chef's Choice of Dessert**

**Pumpkin & Miso Pie**

\$23

**Rhubarb & Custard**

Stem Ginger | Hibiscus & Rhubarb Sorbet | Doughnut

\$23

**Chocolate Tart**

Koji Ice Cream | Coffee Kombucha

\$25

**Poached Pear Frangipane Tart**

Served with Chantilly Cream

\$22

*Please note due to seasonal availability and supply shortages that selected ingredients may be substituted.*