

Sunday Set Menu

SUNDAY TWO-COURSE SET MENU | \$59.90 PP

Bracu Roast Beef or Roasted Pork

Roasted Potatoes | Seasonal Vegetables | Gravy

Chef's Choice of Dessert

SUNDAY THREE-COURSE SET MENU | \$79.90 PP

Brown Butter & Rye Crumpet

Mussels | Romesco Butter | Pickled Cucumber

or

Soya Glazed Pork Cheek (DF)

Pickled Kohlrabi | Apple Textures | Black Pudding Puree

or

Eggplant, Lemon & Ricotta Tortellini (V)

Pine Nut & Raisin Dressing | Asian Eggplant

Bracu Roast Beef or Roasted Pork

Roasted Potatoes | Seasonal Vegetables | Gravy

Chef's Choice of Dessert

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

\$39.90

Roasted Pork

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

Roasted Potatoes | Seasonal Vegetables | Gravy

\$39.90

Butter Poached Market Fish (GF)

Cabbage | Nduja Butter Sauce | Butter Beans | Parsnip Puree

\$42

Barley Risotto (V)

Wild Mushrooms | Charred Leek | Gorgonzola | Hazelnut

\$34

Sunday Menu

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

\$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.