SET MENU

entrée

heart of gold salad
classic caesar with choice of tanqueray gin cured salmon gravlax or American streaky bacon, cos lettuce, soft poached egg, white anchovies, croutons and shaved parmesan with caesar dressing.
pair with Clandestine Vineyards Prosecco Rose NV

or

gangnam style salad
Chinese master stock poached chicken, vermicelli noodles, cabbage, carrot, onion, coriander and mint with asian sweet chilli dressing. (GF,DF,VO)
pair with Joseph Cattin Pinot Blanc 2019

mains

you had me at taco
duo of beer battered market fish tacos, pickled jalapenos, red cabbage slaw, lime cheeks and spicy crema sauce. (DFO)
pair with Jules Taylor Sauvignon Blanc 2021

or

mr collie flower
balsamic, maple mustard roasted cauliflower steak, with sweet potato skordalia, toasted pine nuts, fried kale, pomegranate dressing. (VG,DF,GF)
pair with Flowstone Chardonnay 2018

or

cow jumped over the moon
wagyu beef cheeseburger with D&D burger sauce, red cheddar, cos lettuce served on a toasted milk bun served with shoestring fries and garlic aioli.
pair with Petits Detours Gamay 2019

sweet

pineapple & coconut slice {gf}

or

lemon curd butterfly

$60 per person
$85 per person including wine pairings

GF=Gluten free, GFO=Gluten free option, V=Vegetarian, VG=Vegan, VGO=Vegan Option
N= contains nuts DF= Dairy Free, DFO=Dairy free option

allergy warning - nuts, dairy & wheat are all used extensively in our kitchen.
therefore, we are unable to guarantee that any items we serve are entirely free of allergens

10% weekend surcharge applies