FEASTING MENU

2 Course \$95 | 3 Course \$115

Sourdough + Pepe Seya Butter

START

CURED KINGFISH CRUDO
White Nectarine + Chives + Eschallot

CLASSIC BEEF TARTARE
Tabasco + Chives + Crisp Bread

STRACCIATELLA

Marinated Tomatoes + Green Oil

ZUCCHINI FLOWER FRITTI
Buffalo Ricotta & Pecorino + Romesco

MAID

ROASTED CAULIFLOWER

Brown Butter + Capers + Lemon + Walnut

ROASTED GOLDBAND SNAPPER Pico De Gallo

SIRLOIN Bone Marrow Butter

SIDE

Shoestring Fries

Butter Lettuce

Charred Broccolini + Almonds + Pecorino

DESSERT

GOWINGS SIGNATURE CHEESECAKE Strawberry Compote

CHOCOLATE MOUSSE Honeycomb + Custard



BAR & GRILL