



## **SAMPLE MENU**

### **REDUCED A LA CARTE**

**Please Select One Entrée, Main & Dessert**

2 course – \$100

3 course \$115

Sourdough + Pepe Seya Butter

#### **ENTRÉE'S**

##### **YELLOW FIN TUNA CRUDO**

Black Sesame + Edamame + Avocado (gf)

##### **WAGYU TARTARE**

Fermented Chilli + Crispy Onion (gf)

##### **ZUCCHINI FLOWERS**

Pecorino and Ricotta + Herb Salad (v)

#### **MAINS**

##### **PAN SEARED SNAPPER**

Tuscan White Beans + Roasted Tomato (gf)

##### **CAULIFLOWER**

Brown Butter + Capers + Lemon + Walnut + Parsley (gf/v,n)

##### **SIRLOIN**

Smoked Bone Marrow Butter (gf)

**\*PLEASE INFORM STAFF HOW YOU WOULD LIKE YOUR SIRLOIN COOKED**

#### **SIDES INCLUDED TO SHARE**

Fries + Rosemary Salt (gf)

Red Oak Lettuce + Cab Sav Vinaigrette (gf)

Green Beans + Lemon + Almonds (gf/v)

#### **DESSERT**

##### **NEW YORK CHEESECAKE**

Vanilla Frosting + Compote

##### **MANGO PARFAIT**

Mango + Macadamia + Vanilla Oil (gf)

##### **CHOCOLATE**

Whipped Chocolate + Honeycomb

The Above Menu Is Available From 2 Guests Up To and Including 20 Guests in Total