

Two Course Offering

60

Your selection of an Entree & Main

We politely request that you please make wait staff aware of any dietary requirements or allergies before ordering

Entree

26

Lightly Cured Hiramasa Kingfish

smoked tomato consommé | avocado | ruby grapefruit | wakame

25

Crumbed Ox Tail

pickled blackberry | seeded mustard | nasturtium

24

Heirloom Tomatoes

brioche crumb | confit egg yolk | herbs

26

Calamari Tortilla

creamed corn | xo | chicory

Main

40

Steamed Grouper

Riesling beurre blanc | zucchini | nduja | pine oil

42

Slow Cooked & Pressed Lamb Shoulder

beetroot chutney | potato | fermented mint | jus

38

House-made Pumpkin & Almond Agnolotti

sunflower seed & misto pesto | goats curd | fenugreek

42

Roast Duck Breast

local asparagus | shiitake | citrus marmalade | tarragon gastrique

Sides

We recommend one side to share between two

12

Hawkes Roast Potatoes

rosemary salt

10

Charred Broccoli

buttermilk | fresh herbs

Dessert

15

Belgium Chocolate Delice
sable | walnut praline | coconut ice cream

15

Lemon & Raspberry Bombe
coriander | pistachio

15

Creme Caramel
PX macerated golden raisins | sesame

Cheese

Soft | Hard | Blue Cheese
house made fruit bread | traditional accompaniments

16

Your choice of one cheese

26

Your choice of two cheeses

36

Three cheeses
