

# **FESTIVE SET MENU**



## AUD \$55 per person

(Menu for 2 pax minimum, whole table participation required)

## **CHOOSE TWO STARTERS**

## **BEEF TARTARE**

miso, tabasco, green shallot, smoked mackerel mayo & potato nori chips

## CHICKEN AND TRUFFLE KARAAGE

pickled mooli, salted egg yolk, curry leaves, shichimi togarashi

## **KELP AGED KINGFISH**

truffle oil, shaved parmesan, bonito, yuzu ponzu

## **CHOOSE ONE MAIN TO SHARE**

## CHAR-GRILLED 'ARKADY' LAMB RUMP

sesame sauce, egg yolk, tare, togarashi

#### **XO NOODLES**

snapper, black fungi & shimeiji mushrooms, spring onions

## **GRILLED BROCOLLINI & GREEN BEANS**

garlic yoghurt, wakame dressing

## STEAMED RICE

## CHOOSE ONE DRINK PER PERSON

#### WINES

Larry Cherubino The Yard Sauvignon Blanc In Dreams Pinot Noir

## **BEER ON TAP**

Will St. Rice Lager 4,4% Cannabis Botanical Ginger Beer 4.2% Margaret River In The Pines Neipa 6.1% Margaret River Brewhouse Kolsch 4.7%