



PRIX FIXE MENU

TWO COURSES \$59pp + DESSERT \$65pp

MAXIMUM 6 GUESTS

NA AFTER 6PM FRIDAY & SATURDAY OR SPECIAL EVENT DAYS

BRULÉE MACKEREL

Gribiche pickled onions currants

OX HEART TOMATOES

Black olive crumb, goats curd, basil oil

PORK, MUSHROOM & PISTACHIO TERRINE

Dijon mustard

HANDMADE GNOCCHI

Asparagus, mushrooms, sugar snap peas, fiandino

CRAB OMELETTE

Vodka sauce zucchini trout roe

REX WAGYU BURGER

Wagyu cheese pickles iceberg

MARKET FISH

Capers currants olive oil pinenuts

JACK'S CREEK FLAT IRON STEAK (add \$8)

Café de Paris

FRENCH FRIES OR LEAF SALAD

CRÈME BRÛLÉE

MADELEINES