



PRIX FIXE MENU

TWO COURSES 59pp + DESSERT 65pp

MAXIMUM 6 GUESTS – NA AFTER 6PM FRIDAY & SATURDAY

CONFIT OCTOPUS (A)

Bass Strait, kipfler potato, celeriac, lovage

SEARED ARTICHOKE

Hummus, persillade, crispy chickpeas

PORK, MUSHROOM & PISTACHIO TERRINE

Cornichons, Dijon mustard

MUSHROOM RISOTTO

Enoki, porcini, shiitake, parmesan, kombu, butter

SLOW COOKED LAMB RAGU

Pappardelle, parmesan, rosemary oil

REX WAGYU BURGER

Wagyu cheese pickles iceberg

MARKET FISH (add \$8) (M)

Buttered leeks, leek oil, champagne beurre blanc

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

Café de Paris

FRENCH FRIES OR MIXED LEAF SALAD

CRÈME BRÛLÉE

MADELEINES

SEAFOOD ORIGIN: A = AUSTRALIA I = INTERNATIONAL M = MIXED

OUR MARKET FISH IS LINE CAUGHT IN AUS OR NZ & DELIVERED TO US WHOLE