



## CHEF'S MENU

\$160pp

House made focaccia (v)

Koo Wee Rup asparagus, peas, Beverly dressing,  
Galotyri (v)

Bluefin tuna crudo, ancho chili dressing, smoked and pickled  
cucumber, guacamole (gf, df)

Lobster & prawn casarecce pasta, smoked chipotle sabayon,  
white asparagus

Organic baby leaf salad, leeks, tarragon dressing (v, gf)

Collinson & Co 40-day dry-aged Kansas City strip steak on the bone

Bone marrow chimichurri (df, gf)

Triple-cooked French fries, L24 ketchup (v, vgo, df, gf)

Pavlova, poached mango, coconut streusel, caramel cream (v,)

Chocolate tonka mousse, cherry coulis,  
whipped pistachio, hazelnut and cocoa nib streusel (gf, n)