

The Lustrous Potluck -

Our signature 'Degustation' - a great way to taste your way through the menu - and often, off the menu too! \$99 per person (whole table only)

A bit of a tasting menu -

A few courses selected for you without the hassle of having to think, a toned-down potluck Per-se - \$70 per person (whole table only)

Sourdough focaccia, summer savoury and Dijon butter - 15

Goats cheese gougères, hazelnut, spiced honey - 16

Oysters, ponzu cucumber dressing (4) – 26

Cured pork 'Coppa', fig pate, grape and fennel focaccia, pickles - 22

Seared venison, olive and walnut tapenade, whipped feta, marinated heirloom cherry tomatoes - 24

Beetroot cured salmon, horseradish mascarpone, compressed golden beetroot, potato skin crumble - 28

Roasted pork belly, soured zucchini ribbons, glazed veg, Dijon mustard cream - 40

Confit Albacore Tuna, potato noodle, tomato passata, confit cherry tomatoes, chevre, torched puttanesca butter – 42

Something for after...

Dark chocolate mousse, poached pear, raspberry coulis, almond crumble - 13

'Peaches and cream' - Peach parfait mille feuille, peach gel, Chantilly cream - 13