

FORAGE THE ROCKS

3-COURSE - ONE ENTRÉE, ONE MAIN AND ONE DESSERT

WITH A BOTTLE OF WINE TO SHARE

ENTRÉE

choose one

Flash-fried baby calamari, parsley, lemon and chilli aioli (df)

Gem lettuce, Caesar dressing, Grano Padano and cured meat

La Stella buratta, seasonal fruits and hazelnut dressing (v, gf)

King fish ceviche, aji Amarillo. Leche de Tigre, sudachi and shiso (df, gf)

MAIN

choose one

Chargrilled swordfish, olive, capsicum, fregola and gremolata

Pinnacle Striploin MBS2+ with three kinds of mustard and guindilla (gf, df)

Pan roasted Humpty Doo barramundi with miso butter, pipis and fish roe (gf)

Agave glazed sugarloaf cabbage, romesco, gremolata & micro greens (vg, gf, df, contains nuts)

DESSERT

choose one

House-made tiramisu

Vanilla panna cotta, seasonal fruit, almond crumble and tuille

Selection of two cheeses with quince paste, crackers and muscatels

*****Menu items are seasonal and subject to change.***

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free

Please note a 1.6% surcharge will be applied to all credit and debit card payments.

There is a 10% surcharge added to all food and beverage purchases on Sundays.

There is a 15% surcharge added to all food and beverage purchases on Public Holidays.

A service fee of 10% will be applied to all bills for groups of 9 guests and more (capped at \$500) – not applicable Sundays and Public Holidays.