

SET MENU 110

First Course

Oyster, aged red wine mignonette

Kingfish tartlet, caviar, stracciatella, yuzu lime vinaigrette

Second Course

Sourdough, olive oil, caramelised balsamic

Burrata, nduja and sundried tomato, tomato powder, wild arugula

Third Course

Carbonara, spaghetti, guanciale, yolk

Fourth Course

Flinders and Co wagyu Rump Cap MB5+ Grass Fed 'Altair' 200g
Red wine jus & homemade tarragon mustard

Radicchio salad, grape, pickled onion, hazelnut, Parmigiano Reggiano, balsamic

Shoestring fries, parsley aioli

Dessert

MV's tiramisu spoon, biscoff crumble

Petit four

Dietary requirements accommodated on request. Additional costs may apply. DF, vegan, vego, and nut dishes may contain traces of allergens, and we cannot be held responsible. All cards incur a merchant fee | 10% service fee applies for group of 6+ 10% surcharge applies on public holidays & sundays which negates the large group service fee

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