



SHARING  
90pp

|                     |                                                                                                                                                                                                                     |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| START               | Sourdough, chipotle butter<br>Crudit , golden beetroot, radish, witloof, heirloom carrot, whipped black bean<br>Cazador Charcuterie, heritage pork coppa                                                            |
| MAIN                | Wood Fired Broccoli, lime mallah, hemp seed salsa verde, almonds, crema<br>Chargrilled Parsnip, white mol , golden onions, guanjillo chilli, thyme<br><br>Chargrilled Wagyu Bavette, caramelised butter, cognac jus |
| SIDES               | Mixed Green Salad, jalape o, lime, walnuts, sultanas<br>Shoestring Fries, housemade taj n, buttermilk mayo                                                                                                          |
| SWEET               | Chocolate & Brandy Mousse, salted caramel, olive oil, rosemary, hazelnuts                                                                                                                                           |
| BEVERAGE<br>PAIRING | Beverage Pairing<br>Non Alcoholic Pairing                                                                                                                                                                           |

60pp



SHARING  
120pp

|                     |                                                                                                                                                                                                                                                                                     |      |
|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| START               | Oyster, lime and tequila granita<br>Kingfish Crudo, leche de tigre, makrut lime, crispy shallot,<br>oregano, chilli<br>Sourdough, chipotle butter<br><br>Crudit , golden beetroot, radish, witloof, heirloom carrot, whipped black bean<br>Cazador Charcuterie, heritage pork coppa |      |
| SECOND              | Wood Fired Broccoli, lime mallow, hemp seed salsa verde, almonds, crema<br>Chargrilled Parsnip, white mol , golden onions, guanajillo chilli, thyme                                                                                                                                 |      |
| MAIN                | Chargrilled Wagyu Bavette, caramelised butter, cognac jus<br><br>Mixed Green Salad, jalape o, lime, walnuts, sultanas<br>Shoestring Fries, housemade taj n, buttermilk mayo                                                                                                         |      |
| SWEET               | Chocolate & Brandy Mousse, salted caramel, olive oil, rosemary, hazelnuts                                                                                                                                                                                                           |      |
| BEVERAGE<br>PAIRING | Beverage Pairing<br>Non Alcoholic Pairing                                                                                                                                                                                                                                           | 75pp |



SHARING  
150pp

|                  |                                                                                                                                                                                                                                                                                  |
|------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| START            | Oyster, lime and tequila granita<br>Kingfish Crudo, leche de tigre, makrut lime, crispy shallot, oregano, chilli<br>Sourdough, chipotle butter<br><br>Crudit , golden beetroot, radish, witloof, heirloom carrot, whipped black bean<br>Cazador Charcuterie, heritage pork coppa |
| SECOND           | Wood Fired Broccoli, lime mallah, hemp seed salsa verde, almonds, crema<br>Chargrilled Parsnip, white mol , golden onions, guanajillo chilli, thyme                                                                                                                              |
| MAIN             | Chargrilled Wagyu Bavette, caramelised butter, cognac jus<br>San Ray 1/2 Bird Wood-Fired Chicken, radicchio, tomato, pan juices<br><br>Mixed Green Salad, jalape o, lime, walnuts, sultanas<br>Shoestring Fries, housemade taj n, buttermilk mayo                                |
| SWEET & CHEESE   | Cheese, quince & crackers<br>Chocolate & Brandy Mousse, salted caramel, olive oil, rosemary, hazelnuts                                                                                                                                                                           |
| BEVERAGE PAIRING | Beverage Pairing<br>Non Alcoholic Pairing                                                                                                                                                                                                                                        |

90pp