

quattro

Four Course Chefs Tasting Menu \$99
Matched beverages \$65pp

primi

House baked stone milled bread, whipped butter, Harts Farm olive oil
Sicilian green olives

Heirloom tomato caprese, baby burrata, garden herbs
Coal roasted cuttlefish, chilli, parsley, Flinders black garlic
Bass and Flinders gin and tonic OR Shoreham Estate Rose

pasta

Pumpkin and goats cheese ravioli, rare seed tomato sugo
Belvedere vodka lime and soda OR Mantons Creek Estate Pinot Gris
OR
Potato gnocchi, slow cooked beef cheek and pork belly ragu parmesan
Tar Barrel Porter OR Mantons Creek Estate Pinot Noir

secondi

Summer risotto of young zucchini, peas, wild rocket, taleggio
78° Gin and Tonic with rosemary OR Mantons Creek Estate Pinot Gris
OR
Wood fired half chicken, blistered cherry tomatoes, lemon thyme jus
Tom Collins OR Mantons Creek Estate Chardonnay
OR
Twice cooked beef short rib, venetian onion, summer greens, jus gras
Dark and Stormy OR Mantons Creek Estate Shiraz

For the table:

Baby cos, fennel, sherry vinaigrette

dolci

Sticky date pudding, caramel sauce, lemon verbena ice cream
Limoncello

We accommodate all dietary requirements. We cannot guarantee allergy-free meals due to the potential of cross contamination in the working environment and supplied ingredients.
We accept cash, all card payments incur a 1.5% surcharge
20% Public Holiday surcharge applies.

quattro

Five Course Chefs Tasting Menu \$115pp
Matched beverages \$75pp

antipasti

House baked stone milled bread, whipped butter, Harts Farm olive oil
Sicilian green olives

Heirloom tomato caprese, plaited mozzarella, garden herbs
Selected Salumi, pickles, crisps

Aperol Spritz OR Mantons Creek Reserve Cuvee

primi

Coal roasted butterflied jumbo quail, n'duja, parsley
OR

Coal roasted cuttlefish, chilli, parsley, Flinders black garlic
Four Pillars gin and tonic OR Shoreham Estate Rose

pasta

Squid ink gnocchi, prawns, mussels, marlin, fresh chilli
Belvedere vodka lime and soda OR Mantons Creek Pinot Gris
OR

Pumpkin & goats curd ravioli, brown butter and Sage
Campari and soda OR Mantons Creek Estate Chardonnay

secondi

Summer risotto of young zucchini, peas, wild rocket, taleggio
78° Gin and tonic with rosemary OR Mantons Creek Estate Chardonnay
OR

Coal roasted salmon and Skull Island prawn, grilled lime, salsa rosso
Non alcoholic Bellini OR Mantons Creek Pinot Gris
OR

Herb roasted lamb rump, heirloom tomato, tapenade
Archie Rose single malt whiskey OR Mantons Creek Estate Humphrey's Shiraz

For the table:

Baby cos, fennel, sherry vinaigrette

dolci

Yuzu chocolate and raspberry ice cream tatufu with pistachio blackberry
Espresso Martini

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