



Crumbed Calamari

Toasted fennel & sesame, tartare sauce, lemon, rocket

Butternut Pumpkin & Saffron Flan

Oyster mushroom, garlic & herb fricassée, parmesan crisp

Pork, Chicken & Pistachio Terrine

Tamarillo chutney, spring salad

Vodka Cured Albacore Tuna

Crème fraîche, pressed cucumber, Oscietra Royal caviar,
pomme gaufrettes (\$6 supplement)



Aged Fillet of Beef

Sauce Béarnaise, hand cut double cooked fries, red wine jus

Pan Fried Market Fish

Housemade cavatelli pasta, broccolini, capers, Kalamata
olives, anchovy butter

Smoked Buckwheat Risotto

Swiss chard, roasted baby carrots & chestnuts,
smoked tofu cream

Seared Lamb Loin

Grilled eggplant, courgette, white beans & romesco sauce



Crème Brûlée

BSB classic

Coconut & Peach Cassata

Pistachios, saffron poached peaches, almond tuile

Dark Chocolate & Tonka Bean Torte

Whipped crème fraîche

Meyer Lemon Mille-Feuille

Lemon curd, Chantilly cream, candied lemon