

ENTREE

Grilled octopus gilda, guindilla, olive, anchovy Rock oysters, finger lime, sea greens House made focaccia, cultured butter, wattleseed

MAIN

Charred rib eye, bone marrow mash, chimi churri Radicchio, cherry vinaigrette

DESSERT

Pao de Mel

Spiced cake, Vyvian's honey, Cuvee 'Soleo' milk chocolate

TO FINISH

Cuvee chocolate truffles

While utmost care is taken to ensure allergens are avoided when required, due to presence of these items in our kitchen we cannot guarantee total absence.

1.5% Merchant Surcharge Fee

