

London's

FIVE COURSE FEED ME

Five Course \$49 | Matched Wines \$69

FIRST

Focaccia, whipped ricotta, chilli fennel oil, pickled beetroot
+ oyster, Bommer Bay Tas \$4 | GFO, DFO
HSH Prosecco, King Valley Vic

SECOND

Beef tartare, oregano, cured egg yolk,
Spanish pickled chilli | GFO, DF
HSH Pinot Grigio, King Valley Vic

THIRD

Beef brisket croquettes, panko-crumb,
pickled mustard mayo, parmesan | GFO, DFO
HSH Pinot Noir, Regional Vic

FOURTH

Parmesan gnocchi, mushrooms, salted ricotta | DFO, VGO, GF

Brown butter roasted half chicken, preserved lemon,
caper, chilli, cavello nero, red wine sauce | DFO, GF

or

300g Wagyu Rump MB+5 \$19 | GF

Leafy green salad, lemon dressing | GF

Frites, smoked aioli | VGO

HSH Shiraz, Regional Vic

FIFTH

Whipped baked cheesecake, rhubarb, strawberry,
geraldton wax, Biscoff crumb | GFO