



3 COURSE DINNER | \$70



CHOOSE 1 ENTRÉE

1/2 DOZEN ROCK OYSTER
with sweet chardonnay, eschallot mignonette

STEAK TARTARE
with calvados macerated apple, radish, smoked garlic aioli, cured egg yolk, water cress, crouton

RAW TUNA
with watermelon, burrata, horseradish, fingerlime, buckwheat cracker

SEARED SCALLOPS
with sage, pea espuma, broad beans, squash, snow pea tendrils

CHOOSE 1 MAIN

PIPIPIES EN PAPILOTE
with bonito butter, heirloom tomato, grilled sourdough cheese and crème fraîche, fine herbs

MARKET FISH
with soubise, tapioca, bottarga emulsion, blush turnip, fennel pollen

RIVERINE MB 2+ SIRLOIN (250G)
with asparagus spear, piquillo, cepe Jus

LAMB RUMP
with roasted cauliflower cabbage puree, brined cauliflower blossom, caperberries, mustard jus

CHOOSE 1 DESSERT

BRULEE
with yellow nectarine

CHOCOLATE PARFAIT
with white chocolate, pistachio tuile, salted Frangelico caramel

FIGS & RASPBERRY
with bourbon reduction, coconut espuma

If you have a food allergy, intolerance, or sensitivity, please speak to the host or wait staff about ingredients before you order your meal.