# TUESDAY DATE NIGHT

Tuesday Nights | $54 per person

To share for two.

## TO START

LANGLANDS FOCACCIA
Smokey Eggplant, Garlic, Lemon, Parsley VG, DF

APPELLATION OYSTER (2)
Shucked to order, Sweet Ginger, Shallot DF, G (A)

SIRLOIN PINCHO, 120 DAY GRAIN FED MB2
Tamarind, Shallot, Chili DF

## MAIN (Choose One to Share)

AYLESBURY DUCK
Porcini, Golden Beetroot, Blood Orange Jus GF

***OR***

HAZELDENE'S FREE-RANGE BIRD
1/2 Chook, Sambal, Nuoc Cham, Lime GF

CHARRED BROCCOLINI
Lemon, Crispy Garlic GF, V

## SWEET

CLASSIC TIRAMISU
Mascarpone, Espresso, Ladyfingers

**V** VEGETARIAN **VG** VEGAN **VGA** VEGAN OPTION AVAILABLE
**DF** DAIRY FREE **GF** GLUTEN FREE **A** AUSTRALIAN SEAFOOD

Please note this menu is built on seasonality and elements of dishes are subject to change.

Our dishes may contain allergens including milk, eggs, wheat, peanuts and tree nuts. While we take care with dietary requirements, trace elements may be present, so please inform our team of any allergies. All seafood is Australian sourced. A 15% surcharge applies on Sundays and public holidays. Prices include GST.