

# SET MENU

Dining in the heart of the City Centre. Indulge in a menu that celebrates bold flavours and the finest seasonal ingredients, with each dish thoughtfully crafted by our chefs for a truly memorable experience.

## STARTERS

### Steak Tartare

fillet tartare, egg yolk, mustard caviar, focaccia crouton

### Mushroom Arancini

mozzarella and king oyster mushroom, cauliflower purée roasted pearls, onions, truffle pearls **VE**

### Prawn Cocktail

avocado, salsa, spicy lime dressing **GF/DF**

## MAINS

### Confit Duck Leg

carrot hummus, pickled beetroot, potatoes, tender stem broccoli, red wine jus **GF**

### Melanzane

raviolo filled with aubergine, passata, parmesan, cream sauce, crispy basil **V**

### Tuna Steak

seared sesame 'yellow fin' tuna, red pepper and tahini purée, green bean salad, ginger lime dressing **GF/DF**

## DESSERTS

### Cheesecake

vanilla cheesecake, blood orange crème, honeycomb, brûlée orange **V**

### Coffee and Chocolate Dacquoise

almond meringue, coffee buttercream, chocolate ganache **V**



*served daily from 5pm – 8:30pm*

**2 COURSE R390 | 3 COURSE R465**

**GF-GLUTEN FREE   DF-DAIRY FREE   N-NUTS  
V-VEGETARIAN   VE-VEGAN**

*A discretionary gratuity of 12.5% will be added to your final bill*