



Set Menu

to start

- Stirling Ranges beef tartare** • marinated in yuzu kosho, crème fraîche, smoked chili, pickled shallots, poppadum 32
- Dry aged kingfish crudo** • grapefruit and blood orange dressing, finger lime, torched avocado 30
- Wood-fired butternut squash** • crème fraîche, spiced fennel seed, honey and chili butter (V) 26

zesti wood-fired grill - *olive, banksia wood & charcoal*

- Stirling Ranges sirloin (250g)** • celeriac purée, walnut compote, charred baby zucchini, bone marrow jus 54
- Lightly smoked fillet of Tasmanian salmon** • freshly shaved fennel and date salad, salmon belly fritter, fennel miso (S) 43
- Wood-fired cauliflower** • smoked Greek yoghurt, pickled chili and dukkah (V) (GF) 28

sides

- Skin on fries** • aioli with rosemary, paprika salt (V, GF) 17
- Wood-fired broccolini** • romesco, pine nuts, grated Manchego cheese (V,GF)
- Charred Brussel sprouts** • jamón crumb, maple siracha (S)
- Heirloom tomatoes** • ricotta, pickled onion, roasted red pepper, radish
- Green salad** • mesculin, baby spinach, rocket, shaved fennel, cucumber (V) (GF)

desserts

- 54% dark chocolate and salted caramel tart** • crème fraîche 18
- Pavlova** • vanilla cream, seasonal berries, passionfruit sorbet
- Manchego cheese** • served with quince paste, muscatels & grilled bread

S - Contains Shellfish | P - Contains Pork | N - Contains Nuts
V - Vegetarian | GF - Gluten Free

All prices are inclusive of GST. 1.9% Credit Card Fee. 15% Surcharge fee applies on public holidays.

10% Surcharge fee applies on Sundays.

Only card or mobile payments are accepted.