



HALLOWEEN SPOOKTACULAR

Prix fixe menu includes:
soup with bread & butter
choice of creepy course
choice of spooky treats

replace soup with a nasty nibble \$8
add another nasty nibble \$18

NASTY NIBBLES

Roasted Butternut Squash Soup
crème fraîche • charcoal oil

Charred Octopus
chorizo ragout • cherry tomato •
gremolata • squid ink • focaccia

Beef Tartare on the bone
bonemarrow aioli • cured egg yolk
• pickled shallots • fresh herbs •
crostini

CREEPY COURSE

Grilled Beef Ribeye \$80
bacon & fava ragout • jackson potato
croquette • buttered carrots • veal jus

Whole Roasted Branzino \$80
fondant potato • baby carrots • young
squash • citrus beurre blanc • herb salad

Slow Cooked Australian Lamb Shank \$78
black eye pea cassoulet • young carrots •
charred broccolini • braised collard greens
• lamb jus

Cornish Hen \$78
whole roasted cornish hen • pomme puree
• brussel sprout leaves • buttered carrots
• chicken gravy

Braised Jackfruit Cavetelli *Vegan \$50
slow cooked jackfruit • cured tomatoes •
crispy kale, lemon gremolata

SPOOKY TREATS

Wicked Apple
white callebaut chocolate mousse • green apple
limoncello center • crunchy pâte sucrée base

or

I put a spell on you
dulce cremeaux dome • dark chocolate cream centre •
pistachio sponge

