

VIEW

SYDNEY

Set Menu 1

TWO COURSES

\$59 per person

TO START

Pochon Loaf

French malted sourdough, cultured butter^V

MAIN COURSE

Confit duck Maryland

with cherry and red wine sauce, fondant potato and asparagus^{GF}

DESSERT

Lemon and pistachio tart

with passionfruit gelato

V - VEGETARIAN | GF - GLUTEN FREE

**Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.*