

# VIEW

SYDNEY

## *Set Menu 2*

THREE COURSES

**\$72 per person**

### **TO START**

Pochon Loaf

*French malted sourdough, cultured butter<sup>V</sup>*

### **ENTRÉE**

Gin cured ocean trout

*with dill crème fraiche, pickled cipollini onion and caperberries<sup>GF</sup>*

### **MAIN COURSE**

Lamb navarin

*fondant potato, baby turnips, heirloom carrots<sup>GF</sup>*

### **DESSERT**

Crème Brulee

*with strawberry compote and biscotti<sup>\*GF</sup>*

V - VEGETARIAN | GF - GLUTEN FREE | \* - AVAILABLE ON REQUEST

*\*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.*