

VIEW

SYDNEY

Set Menu 3

THREE COURSE ALTERNATE

\$79 per person

TO START

Pochon Loaf

French malted sourdough, cultured butter^V

ENTRÉE - ALTERNATE SERVE

Niçoise salad^{V, GF, DF}

Hiromasa kingfish crudo

blood orange, finger lime and salmon roe^{DF, GF}

MAIN COURSE - ALTERNATE SERVE

Pinnacle sirloin steak

with café de Paris butter, lyonnaise tart, red wine jus^{GF}

Tasmanian Salmon

crushed potatoes, parsley, almond and caper with beurre noisette^{GF}

Market vegetables to share per table

DESSERT - ALTERNATE SERVE

Chocolate fondant

with crème fraiche and caramelised figs

Crème caramel

with blackberries and orange^{GF}

V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY 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.*