

# AUTUMN SET MENU SPECIAL

WED – SUN | 3 COURSES \$59

## *Entrée*

Calamari Fritti  
Lemon & lime aoli, lime salt (gf)

Tuna Crudo  
Shiro shoyu dressing, jalapeño, grapefruit, sesame rice cracker (gf)

Saltbaked Beetroot  
Aged balsamic vinaigrette, beetroot glass, goats curd (v)

## *Main*

Blue Grenadier  
Sourdough beer batter, house tartare sauce, pickled onion vinegar

Lamb Ragu  
Rigatoni, basil oil, parmesan

Miso Roasted Cauliflower  
Tofu & walnut emulsion, puffed wild rice, pickled pomegranate, sesame  
(v/df/gf)

## *Sides*

Miso Roast Cabbage

Fries & Jalapeño Aoli

## *Dessert*

Terra-misu  
almond chocolate soil, savoiardi (gf)

Davidson plumb sorbet  
Lemon balm

Menus subject to change without notice.  
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards  
will incur a 0.55% processing fee.