



Sunset Menu

Three Courses \$40
Optional Wine Pairings \$45

First Course

Steamed Mussels

Mexican chorizo butter,
cider, fresh herbs

Or

Cucumber Melon Salad

Cantaloupe, English cucumber, pickled red onion,
roasted sunflower seeds, red wine vinaigrette

Second Course

Pan Roasted Barramundi

Farro risotto, cremini mushrooms,
asparagus

Or

Pan Seared Ribeye

Crispy brussel sprouts, potato hash,
bone marrow butter, cipollini, jus

Third Course

Chocolate Pot De Crème

Rosé Macerated Berries



WINE LIST & SPIRITS



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