

BISTRO  
*Ebony*

Group Shared Menu  
\$120PP

**ENTREES**

*Charcuterie, rosemary focaccia, pickles*

*Abrolhos scallop, tomato water, sea herbs, finger lime*

*Skull Island prawns, preserved lemon herb dressing*

**MAINS**

*Slow cooked bone in lamb shoulder, lamb jus*

*Market fish, dill beurre blanc, smoked salmon roe, charred leek*

*Wagyu striploin tagliata, veal jus*

*Skin on fries*

*Leaf salad, shallot vinaigrette*

**DESSERT**

*Lemon curd and mascarpone cream profiteroles*