

BISTRO
Ebony

TWO COURSES | \$60 PER PERSON

ENTREES

Roasted butternut pumpkin, macadamia cream, mandarin, candied pepitas

Bluefin tuna, chevre, fresh greens, mint

Fresh figs, stracciatella, hazelnut, shiso, honey

MAINS

Chargrilled steak, smoked tallow jus

Sardinian fregola, braised oxtail ragu, seasonal mushrooms

Gnocchi Parisienne, pomodoro, stracciatella, basil

ADD ON SIDES

Reg's potato salad, fried kipfler potato, red onion, Reg's Mauritian spice 18

Brussel sprouts, miso butter, pine nut, merlot vinegar 18

Leaf salad, shallot vinaigrette, tarragon 16

Skin on fries 13