



HUSK & VINE

KITCHEN AND BAR

2 courses 69 / 3 courses 80

Entree

Yellowfin Tuna/wasabi mayo/sesame/nori

Za'atar Chicken/marjoram & garlic dip

Raw Beef/crème fraiche/rye/celery/chilli

Main

Salmon/smoky mash/shimeji/baby onion/leek/burnt butter

Duck Breast/carrot & cardamom puree/king brown/quince

Angus Beef Cheek/pearl barley/chorizo/black garlic/salsa verde

Dessert

Bombe Alaska/banana & wattleseed ice-cream/salted caramel

Strawberry Cheesecake/meringue/vanilla & chocolate fudge

Cheese/muscatels/lavosh/quince

Matching Wines

39/49

 [@huskandvinekitchen](https://www.instagram.com/huskandvinekitchen)

1.5% surcharge will be applied on all credit card transactions/10% surcharge applies on Sunday + Public Holidays