

1 course 38 & includes glass of wine

2 courses 53

3 courses 63

star priv - one card accepted per table/party

starhot card not available with course promotion

appetizer

green sicilian olives 4

to start 28

pork belly *

twice cooked | apple granny smith | lemon

grain fed beef *

wild rocket | lemon dressing | truffle pecorino

the mosaic

yellow fin tuna | swordfish | maldon salt

4 sydney rock oysters * additional oyster \$4

apple cider vinaigrette | lemon chive vinaigrette

caesar salad

with chicken / with yamba prawns

focaccia croutons | 3 years aged parmesan | pancetta chips

main courses

cassarecce gluten free * 38

organic sage | roma tomato | red chilli

vialone nano risotto *

green asparagus | tomato | yamba prawn

mosaic seafood trilogy 48

yamba prawns | clear water scallops | battered king fish

king fish *

crab meat | braised vegetables | beetroot

silver dory

wasabi mash | reduced organic carrot | shitake tabak

corn fed chicken

breast and leg | yamba prawn | baby carrot

wagyu sirloin steak *

broccolini | green pepper | lime potato mash

dry aged beef tenderloin

truffle crust | green asparagus | potato mash

lamb rump stew

vialone nano risotto | asparagus | vine ripened tomato

chef's tasting menu

5 course
with suggested wine

72
92

only served as a table | last order 21.30

starwood privilege card accepted

starhot card not available with tasting menu

the mosaic

yellow fin tuna | swordfish | maldon salt

tatachilla | sauvignon blanc/semillon

vialone nano risotto *

yamba prawn | green asparagus | roma tomato

pinot grigio | feudi romani

strawberries

frozen | creme fraiche | chocolate mint

dry aged beef tenderloin

served for two

truffle crust | green asparagus | potato mash

tatachilla | cabernet / shiraz

mango passion fruit plunger

wanton | avocado | vanilla ice

tempus two | botrytis semillon

side dishes 12

green leaf salad with apple balsamic vinaigrette | baby rocket with fresh pear and parmesan | mash potato | organic broccolini with pinenuts | steamed vegetables with extra virgin olive oil | french or steak fries | potato wedges | steamed rice

please inform your waiter if you have any special dietary requirements

* indicates gluten free items

from the 17th of january, sunday brunch over live jazz is back, relax and reconnect with family and friends from \$55 per person. reservations essential.