



2 COURSES \$75

3 COURSES \$95

STARTERS

BAKED BRIE (V,GF*)

homemade pear jam, lavosh crackers

BROCCOLINI (VGN, GF)

charred, cashew puree, kale crisps, preserved lemon

MUSHROOMS (VGN,GF)

portabella charred, avocado, black rice, chimichurri.

HIRAMASA Kingfish (GF)

cured, baby cucumber pickles, gochujang mayo, puffed quinoa.

PEAS SOUP (VGN*, GF*)

bacon crumble, garlic mousse, herb pangrattato

MAINS

STEAK OF THE DAY (GF)

charred, potato galette, greens, red wine jus chimichurri

RIB EYE ON BONE +\$15 (GF)

charred, potato, broccolini, red wine jus

RISOTTO (GF, VGN*)

pumpkin, spinach, kale and parmesan crisp

RAINBOW TROUT/CAULIFLOWER (GF, VGN*)

cauli florets, laksa, coconut cream, coriander, crispy coconut mix

DUCK LEG (GF)

16 hrs slow cooked, quince, bacon crumble, palm sugar balsamic glaze, endives.

SIDES

\$15

LETTUCE (VGN, GF*)

charred cos, pangrattato, szechuan shito oil, tahini dressing, finger lime

CHIPS (VGN, GF)

parmesan, truffle oil.

ROAST VEGIES (VGN, GF)

assorted winter vegetables

DESSERT

QUINCE ICE CREAM (GF*)

homemade ice cream, Tete de Moine cheese, praline

CHOCOLATE DELICE
cake, meringue, chocolate

CHURROS (VGN*)

House made spanish donuts, chocolate sauce, mint chantilly, hazelnuts.

AFFOGATO (GF)

frangelico, vanilla ice cream, candied sunflower seeds.

Thank you for joining us

at THE TOP

14 Parallel Street

BOOKINGS 03 5758 3232