NORMA

Entrées

Chicken liver parfait, port jelly and rosemary gougère $22
Bread and French cultured butter $12 (v)
Beetroot salad, ricotta salata, pickled grapes $23 (v)
Buffalo burrata, heirloom tomato marmellata, black tuile $26 (v)
Tuna crudo, stracciatella, pistachio $28 (gf) (n)
Croquette of the day 4pcs $20

Plats

Deep-fried gnocchi, capsicum, harissa emulsion $34 (v) (n)
"Bourguignon" – Slow-cooked beef cheek, bacon, mushrooms, mashed potatoes $48 (gf)
Duck leg confit, parsnip purée and roasted, jus à l'orange $46 (gf)
Tomahawk Pinnacle Great Southern MB2+ - MP
Fish of the day- MP

Sides (all v, gf)

French fries, aioli $12
Baby cos, sauce vierge, pecorino $15
Seasonal veggies $16

Desserts (all v)

Basque cheesecake, chocolate sauce $18
Crème brûlée $18
Crêpes Suzette, orange caramel and Cointreau $24
Dessert du jour $17

Chef's "Feed Me" - $80 pp

Two people minimum

(gf) Gluten Free (n) Nuts (v) Vegetarian | Dietaries available on request.
All seafood are from Australia.
A 15% surcharge will be applied on public holidays. No split payment on weekends.