
Short course menu @ Two Small Rooms Restaurant

A fine, socially distanced dining experience for only \$95pp

1st course

Honey pot truffle soil pate

Warm French bread, beurre

2nd course

Salad 'du Pauvre'

Artichoke, Leaves, lemon, pickled vegetables and myrtle oil

3rd course

Buckwheat fromage risotto

Crunchy buckwheat style grain with grana padano, asparagus and cream

4th course

Queensland Angus beef

Smoked Angus tenderloin, prosciutto, duxelles served en croute with a mustard sauce

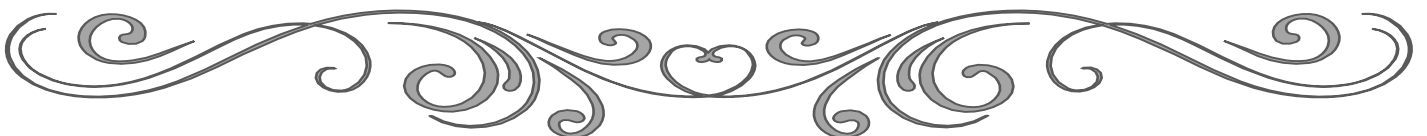
5th course

Honey and lavender crème brûlée

Coffee skating beans

Add 3 matching wines to short course: Standard wine pairing for \$39pp

Premium wine pairing for \$69pp



Please inform us of any food allergies 48 hours prior to booking
Menu is subject to change