

Function Menu

ENTREE

casa motta burrata, pine nut, basil, zucchini, tomato salad (v) (gf) (h)
kingfish crudo, salted blackberry, chive, ginger oil, heirloom beetroot, kefir milk dressing (gf) (nf) (h)
miso cured pork, cucumber kimchi, pickled nashi pear, wakame aioli (gf) (nf)
chicken liver parfait, house pickles, danny's bread (nf) (h)

MAIN

milly hill lamb cutlets, black garlic, pea, feta, pickled radish (gf) (nf) (h)
cape grim 'forty hour' short rib, confit carrot, cashew aioli (gf) (df) (h)
pumpkin agnolotti, sage spiced pumpkin veloute, walnut salsa (v) (h)
market fish, red pepper sauce, saffron mussels, sherry glazed beetroot, nigella (gf) (df) (nf) (h)

DESSERT

mango tart, textures of yoghurt (v) (h)
hazelnut, caramel and sesame mousse cake, malt curd, banana ice cream (v) (h)
coffee and dark chocolate ganache, fig, macadamia, cherry sorbet (v) (h)
strawberry, rhubarb and rosewater cheesecake, raspberry sorbet (v) (h)

CHEESE

selection of cheese and accompaniments (v) (h)

SIDES

zucchini, heirloom tomato, pearl couscous salad (v) (df) (h)
green beans, mustard, tarragon dressing (v) (gf) (df) (h)
house fries (v) (df)

two course	main dessert	63
two course	entrée main	70
three course	entrée main dessert	88
three course	entrée main cheese	92
four course	entrée main cheese dessert	99
sides	all three shared	6

all e'cco bistro menu's menus include danny's artisanal bread + isigny ste mere butter to start

(v) vegetarian (gf) gluten free (df) dairy free (nf) nut free (h) halal