

Father's Day MENU

\$89 pp

TO START

Woodfired Rosemary Focaccia
[V] w/ herb miso butter, olive oil,
& balsamic

ENTRÉE

Dry Aged Kingfish Sashimi
w/ citrus segment, house ponzu,
onyx chilli oil

or

Chilli Salted Squid w/ aromatic
lemongrass & ginger sauce

or

Woodfired Eggplant [V]
w/ miso glaze, charred corn,
& chives

SIDES

Rosemary Chips [V] w/
parmesan cheese, chives
Onyx House Salad [V] w/ honey
Dijon dressing, hazelnut

MAINS

Kiewa Valley Lamb Rack, VIC
250g [GF] w/ potato mash, salsa
verde, & pickled guindilla chilli

or

Full Blood Tajima Wagyu Rump
MB5+ 250g, Grain Fed,
Gippsland VIC w/ grilled
broccolini & corn, & creamy
mushroom sauce

or

Woodfired Snapper Fillet 180g
w/ chimichurri sauce, inhouse
pickle & herb salad

DESSERT

Vanilla Crème Brûlée [GF]

or

Goat's Cheese Burnt
Basque Cheesecake [GF]
w/ vanilla chantilly

ONYX

GRILL