

Menu

SHARED ENTRÉES

creamy burrata with tomato granita, garlic croutons, fresh crudités, marinated mixed olives, smoked salmon, goat's chèvre tartlets

CHOICE OF MAIN

ROASTED BUTTERNUT PUMPKIN (GF) (VE)

chickpeas, kale, slivered almonds, chilli coconut yoghurt, coriander sauce

GREEK STYLE LAMB SHOULDER (GF)

lemon, herb & feta roasted potatoes, rocket & pickled red onion salad, salsa verde

CRISPY SKIN BARRAMUNDI (GF)

white bean purée, smoked chorizo caponata, watercress, caper beurre blanc

CHOICE OF DESSERT

VEGAN TIRAMISU (GF) (VE)

fresh berries

CARAMELISED RHUBARB TART (V)

vanilla bean ice cream

Please alert wait staff to any allergies and/or intolerances.

(GF) gluten free (GFA) gluten free available (VE) vegan (V) vegetarian
(VA) vegetarian available