

Three Courses



ON ARRIVAL

WARM TURKISH BREAD & SELECTION OF DIPS
WARM MEDITERRANEAN OLIVES

SHARED ENTREE

CHEFS SELECTION OF TAPAS SHARE PLATES

CHOICE OF MAIN COURSE

HALF CHICKEN ^(GF)

CORN PUREE, RED CHIMICHURRI, PICKLED GREEN TOMATO

300G SIRLOIN ^(GF)

SERVED MEDIUM, COMPOUND BUTTER, RED WINE JUS

GRILLED BARRAMUNDI ^{(GF) (DF)}

AJO BLANCO, ZUCCHINI, DILL, PICKLED GRAPE, RADISH

VEGAN RAGU LINGUINE ^(VE)

PORCINI, PEARL BARLEY, TOMATO, LENTIL,
NUTRITIONAL YEAST, TOASTED PEPITA

SIDES FOR THE TABLE TO SHARE ^(ALL GF)

HAND CUT TRIPLE COOKED CHIPS | GRILLED BROCCOLINI | GREEK SALAD

DESSERT

AN A-PEELING DONUT

CARAMELISED GLAZED DONUT, BRULEE BANANA,
ALMOND BISCOTTI GELATO, RUM CARAMEL

BASQUE CHEESECAKE ^(GF)

VALRHONA DULCEY, VANILLA, CACAO

10% SURCHARGE APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS.
ELECTRONIC PAYMENT SURCHARGES APPLY. ONE BILL PER TABLE