

Two Courses

Koi

## ON ARRIVAL

WARM TURKISH BREAD AND SELECTION OF DIPS

WARM MEDITERRANEAN OLIVES

## SHARED ENTREE

CHEFS SELECTION OF TAPAS SHARE PLATES

## CHOICE OF MAIN COURSE

HALF CHICKEN <sup>(GF)</sup>

RED CHIMICHURRI, SWEET POTATO AIOLI, SPRING ONION OIL

300G SIRLOIN <sup>(GF)</sup>

SERVED MEDIUM, COMPOUND BUTTER, RED WINE JUS

FISH OF THE DAY <sup>(GF) (DF)</sup>

HARISSA BISQUE, FENNEL, ZUCCHINI, HERB OIL

MUSHROOM SPAGHETTI <sup>(VE)</sup>

WILD MUSHROOM, MISO, PORCINI, FRESH HERBS, PINE NUTS

## SIDES FOR THE TABLE TO SHARE <sup>(ALL GF)</sup>

HAND CUT TRIPLE COOKED CHIPS

GRILLED BROCCOLINI

GREEK SALAD

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