

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 <sup>(GF)</sup>

RED CHIMICHURRI, SWEET POTATO AIOLI, HERB OIL

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

SERVED MEDIUM, COMPOUND BUTTER, RED WINE JUS

### BARRAMUNDI

BROWN BUTTER VELOUTÉ, YELLOW PEPPER, TIGER WATER,  
SPRING VEGETABLES, HERBS

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

WILD MUSHROOM, MISO, PORCINI, CAVOLO NERO,  
CHIVES, PINENUTS, NUTRITIONAL YEAST

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

ROASTED POTATO | GRILLED BROCCOLINI | LEAFY SALAD

## DESSERT

### CHURROS

CINNAMON SUGAR, NUTELLA, SALTED CARAMEL

### MANGO PUDDING

CHANTILLY, PASSIONFRUIT, COCONUT GELATO, COCONUT CARDAMOM TAPIOCA

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