

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)

RED CHIMICHURRI, SWEET POTATO AIOLI, SPRING ONION OIL

300G SIRLOIN ^(GF)

SERVED MEDIUM, COMPOUND BUTTER, RED WINE JUS

BARRAMUNDI ^(GF)

RED PEPPER ESCABECHE, CAPER BUTTER

MUSHROOM SPAGHETTI ^(VE)

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

SIDES FOR THE TABLE TO SHARE ^(ALL GF)

ROASTED POTATO | GRILLED BROCCOLINI | GREEK SALAD

DESSERT

COCONUT PANNACOTTA ^(GF)

RHUBARB, STRAWBERRY, PISTACHIO, ORANGE

BURNT BASQUE CHEESECAKE ^(GF)

VALRHONA DULCEY, VANILLA, CACAO, CREAM, STRAWBERRY

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