

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

FISH OF THE DAY ^{(GF) (DF)}

HARISSA BISQUE, FENNEL, ZUCCHINI, HERB OIL

MUSHROOM SPAGHETTI ^(VE)

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

SIDES FOR THE TABLE TO SHARE ^(ALL GF)

HAND CUT TRIPLE COOKED CHIPS | GRILLED BROCCOLINI | GREEK SALAD

DESSERT

PAVLOVA

PASSIONFRUIT, MANGO, WHIPPED CREAM, ORANGE SESAME TUILLE

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