

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>

CORN PUREE, RED CHIMICHURRI, PICKLED GREEN TOMATO

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

SERVED MEDIUM, COMPOUND BUTTER, RED WINE JUS

**GRILLED BARRAMUNDI** <sup>(GF) (DF)</sup>

AJO BLANCO, ZUCCHINI, DILL, PICKLED GRAPE, RADISH

**VEGAN RAGU LINGUINE** <sup>(VE)</sup>

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

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

HAND CUT TRIPLE COOKED CHIPS

GRILLED BROCCOLINI

GREEK SALAD