

Two Courses



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 (GF)

RED CHIMICHURRI, SWEET POTATO AIOLI, SPRING ONION OIL

300G SIRLOIN (GF)

SERVED MEDIUM, COMPOUND BUTTER, RED WINE JUS

BARRAMUNDI (GF) (DF)

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

MUSHROOM SPAGHETTI (VE)

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

SIDES FOR THE TABLE TO SHARE (ALL GF)

ROASTED POTATO
GRILLED BROCCOLINI
LEAFY SALAD

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