

SHARED MENUS

Informal, relaxed & interactive



SHARED MENU ONE

On the table

- Artisan bread rolls, baguette & gluten free bread
- House made grissini, parmesan & fennel seed
- Bottles of extra virgin olive oil & balsamic
- Sea salt flakes, cracked pepper
- Fennel seed salami & jamón ibérico (gf)
- Black garlic skordalia (v) (gf)

Main dishes please select two

- Smoky paprika & garlic roasted **chicken**, sweet potato, parsnip, baby corn, cherry tomato & basil (gf)
- Tamarind, lemongrass & sticky soy **beef short rib**, sweet potato puree, sesame, hot mint & fried garlic (gf)
- Soft yellow **polenta**, crispy miso kale, grilled asparagus, edamame, crème fraîche, chives & chervil (v) (gf)

Side dishes

- Steamed baby kipflers, green butter, chorizo salt (v available) (gf)
- Cucumber, radicchio, watercress & witlof salad almond flakes, chives & roasted lemon (gf) (v)

SHARED MENUS

(continued)

SHARED MENU TWO

On the table

Artisan bread rolls, baguette & gluten free bread

House made grissini, parmesan & fennel seed

Bottles of extra virgin olive oil & balsamic

Sea salt flakes, cracked pepper

Black garlic skordalia (v) (gf)

Grazing boards

Fennel seed salami & jamón ibérico (gf)

Pea, ricotta & mint dip, baby radishes & Dutch carrots (v) (gf)

Chunky cauliflower, fennel & cucumber piccalilli (v) (gf)

Applewood smoked ocean trout, yuzu pickled fennel (gf)

Sourdough baguette & rosemary semolina crackers

Main dishes please select two

Pan seared **barramundi**, cauliflower puree, turmeric cauliflower crumb, green olive, raisins, fried capers & crispy basil (gf)

Slow cooked **lamb shoulder**, babaganoush, golden beets, green chilli & walnut, ras el hanout cracker (gf)

Feta brined **corn-fed chicken**, feta & parsley puree, broad bean, mint, pomegranate pearls & molasses (gf)

Slow cooked **pork belly**, crispy crackling, star anise, chilli & pineapple jam (gf)

Pan fried pumpkin **gnocchi romano**, feta, pine nut tarator, raisin, parsley, brocolini pesto (v) (gf)

Side dishes please select two

Steamed baby kiplers, green butter, chorizo salt (v available) (gf)

Shaved cauliflower salad, pine nuts, tea soaked raisins, turmeric yoghurt dressing, fried parsley (v) (gf)

Cucumber, radicchio, watercress & witlof salad almond flakes, chives & roasted lemon (gf) (v)

SHARED MENUS

(continued)

SHARED MENU THREE

On the table

Artisan bread rolls, baguette & gluten free bread
House made grissini, parmesan & fennel seed
Bottles of extra virgin olive oil & balsamic
Sea salt flakes, cracked pepper
Black garlic skordalia (v) (gf)

Grazing boards

Fennel seed salami & jamón ibérico (gf)
Pea, ricotta & mint dip, baby radishes & Dutch carrots (v) (gf)
Goats cheese, zucchini, asparagus terrine (v) (gf)
Porchetta, apricot & almond stuffing, spiced pineapple jam (gf)
Chunky cauliflower, fennel & cucumber piccalilli (v) (gf)
Applewood smoked ocean trout, yuzu pickled fennel (gf)
Sourdough baguette & rosemary semolina crackers

Main dishes please select two

Herb crusted **eye fillet**, onion soubise, edamame, salsa verde, jus (gf)
Roasted **king salmon**, carrot velvet, king brown mushrooms, scorched onions, mustard leaf, salsa verde (gf)
Slow cooked **lamb shoulder**, babaganoush, golden beets, green chilli & walnut, ras el hanout cracker (gf)
Feta brined **corn-fed chicken**, feta & parsley puree, burnt cucumber, broad bean, mint, pomegranate pearls & molasses (gf)
Tamarind, lemongrass & sticky soy **beef short rib**, sweet potato puree, black garlic, kimchi beans (gf)
Slow cooked **pork belly**, crispy crackling, apple, almond & fennel salad, star anise, chilli & pineapple jam (gf)
Vine leaf wrapped **barramundi**, cauliflower puree, turmeric cauliflower crumb, green olive, raisins, fried capers & crispy basil (gf)
Pan fried pumpkin **gnocchi romano**, feta, pine nut tarator, raisin, parsley, brocolini pesto (v) (gf)

Side dishes please select two

Steamed baby kipflers, green butter, chorizo salt (v available) (gf)
Stone fruit, green bean & asparagus salad, pickled red onion, roasted hazelnuts, raspberry vinegar dressing (v) (gf)
Summer tomato & white cabbage slaw, basil & sourdough, black olives, ricotta salata & vincotto dressing (v)
Roasted pumpkin, charred corn, puy lentil, dill, parsley & sheep's milk yoghurt (v) (gf)
Shaved cauliflower salad, pine nuts, tea soaked raisins, turmeric yoghurt dressing, fried parsley (v) (gf)
Cucumber, radicchio, watercress & witlof salad almond flakes, chives & roasted lemon (v) (gf)