

Entrées

SEA SALT AND CAYENNE PEPPER SQUID (LG)

CUCUMBER, CHICKPEA AND CHORIZO SALAD, AND CITRUS DRESSING

OR

LAMB NOISETTE (LG)

CHARRED ZUCCHINI, CAULIFLOWER, GOATS CHEESE, WATERCRESS, AND HERB OIL

Mains

CHICKEN BREAST SUPREME (LG)

MACADAMIA AND CREAM CHEESE FILLING, SWEET POTATO, BROCCOLINI, AND CHARDONNAY THYME BEURRE BLANC

OR

CHAR GRILLED GRASS FED BEEF FILLET

MUSTARD POWDER AND HONEY ROASTED PARSNIP, BEANS, AND LEEK SOUBISE

Desserts

LEMON MERINGUE TART

STRAWBERRY SORBET AND CHOCOLATE CURLS

OR

SALTED CARAMEL CHEESECAKE (LG)

CHOCOLATE POPCORN AND RASPBERRIES

Cocktail Specials

PINK GIN NEGRONI \$18

GORDONS PINK GIN, ROSE VERMOUTH WITH APEROL SERVED OVER ICE

THAI PINA COLADA ON THE ROCKS \$18

HAVANA CLUB ANOS WHITE RUM SHAKEN WITH, LEMONGRASS, LIME LEAVES, CHILLI, COCONUT CREAM, PINEAPPLE JUICE AND SQUEEZE OF LIME JUICE

| | M | NM |
|------------------------|---------|---------|
| MAIN | \$45.00 | \$55.00 |
| ENTRÉE & MAIN | \$67.00 | \$77.00 |
| MAIN & DESSERT | \$67.00 | \$77.00 |
| ENTRÉE, MAIN & DESSERT | \$82.00 | \$92.00 |

PLEASE NOTE: PARTIES OF 20+ WILL ENJOY AN ALTERNATE DROP SERVICE

(LG) LOW GLUTEN

PLEASE ADVISE DIETARY REQUIREMENTS UPON RESERVATION.