

START / SHARE

Grilled Turkish Bread,
Cold Cuts, Olives,
House Made Dip

Lamb Cutlets,
Pickled Zucchini,
Dill Yoghurt *GF*

Grilled Prawns,
Lettuce Cup, Salsa,
Anchovy Aioli *GF*

Grass Fed Beef Skewers,
Fried Leek, Tequila
Mayo & Sriracha *GF*

CHOOSE YOUR MAIN

Slow Cooked Smokey
Wagyu Brisket,
Red Wine Reduction *GF*

Yuzu Rubbed Grilled
Duck Breast,
Hoisin Sauce *GF*

Slow Roasted Crispy
Skin Pork Belly,
Smokey Apple Sauce *GF*

Grilled Crispy Skin
Ocean Trout,
Lemon & Herb Sauce *GF*

Panko Battered
Soft Shell Crab,
Lime Aioli

Blue Cheese & Quinoa
Stuffed Field Mushrooms,
Truffle Oil *GF*

CHOOSE YOUR SIDE

Dutch Carrots,
Kale Chips, Herb
Whipped Goats Cheese *GF*

Grilled Broccolini,
Roasted Heirloom Tomatoes,
Roasted Almonds *GF/VEGAN*

Shredded Granny Smith,
Orange Segment, Lettuce &
Radish Salad *GF/VEGAN*

Green Lentil Gremolata,
Super Grains,
Burnt Feta

Fries, Rosemary Salt,
Aioli, Grilled Lemon

FINISH

Cognac Infused
Chocolate Mousse -
Chocolate Soil,
Fresh Raspberries,
Vanilla Mascarpone,
Crushed Roasted
Macadamias & Pistachios *GF*

Raw Carrot Cake,
Sticky Date Sauce,
Fresh Raspberries,
Mango Coulis,
Crushed Walnuts *GF/VEGAN*

\$15 EA

1 Main + 1 Side = \$25

Extra Main = \$17

Extra Side = \$8

\$15 EA