

GRAZING STYLE SHARE MENU

#80 PER PERSON (ADULTS)

#35 PER CHILD (CHILDREN 16YRS & UNDER)

TO START

PLOUGHMAN'S PLATTERS TO SHARE

IN THE MIDDLE

SALAD OF FENNEL CRUSTED KINGFISH, CITRUS, MINT, CHILLI (GF)

MAIN EVENT

YAGABURNE FREE RANGE PASTURE FED T BONE 800g served with Chimichurri (GF)

MARKET FISH W/ ROMESCO, PEAS & BEANS

HEIRLOOM TOMATO, WATERMELON, STRAWBERRY, BASIL, SMOKED AVOCADO, MACADAMIA (VF)

SIDES

NEW POTATOES, MINTED BUTTER (GF)

BITTERSWEET SALAD, PEARS, RICOTTA, CITRUS, WALNUT (V GF)

ASPARAGUS MIMOSA, EGG, CAPERS, OLIVE OIL (VFO GF)

(ADD DESSERT FOR AN ADDITIONAL #10PP)

TO FINISH

CHEF'S DESSERT TO FINISH

THE LITTLE PEOPLE (12 YEARS AND UNDER)

CHICKEN TENDERS & FRIES 10

MINI SLIDER & FRIES 10

WAFFLE FRIES & SOUR CREAM 9

ONE BILL PER TABLE

MENU SUBJECT TO CHANGE

V VEGETARIAN
VO VEGETARIAN OPTION
VF VEGAN FRIENDLY
VFO VEGAN FRIENDLY OPTION
GF GLUTEN FREE
GFO GLUTEN FREE OPTION



