

ST SIANDRA

GROUP DINING

98PP

Potato flatbread, smoked garlic

Tahina, fermented green chilli

Wagyu bresaola, rocket, zuni pickle

Port lincoln calamari, harissa tartare, *7 spice

Zucchini, persian style feta, fennel, golden raisin

Lamb shoulder, broccoli gremolata, pomegranate za'atar

or Market fish, capers, tomato, saffron

or Smoked chicken, radicchio, pinenuts, jus gras

Kipfler potato, green olive, dill, agro dolce

Baby gem wedge, skordalia, pickled radish

Ricotta fritters, cinnamon sugar, banana caramel

CHAMPAGNE UPGRADE

One glass of NV Laurent Perrier Cuvee
per guest +30pp

Please advise staff of any allergies.

10% surcharge on Sundays and public holidays.

10% service charge applies to all bookings 8 and above.

