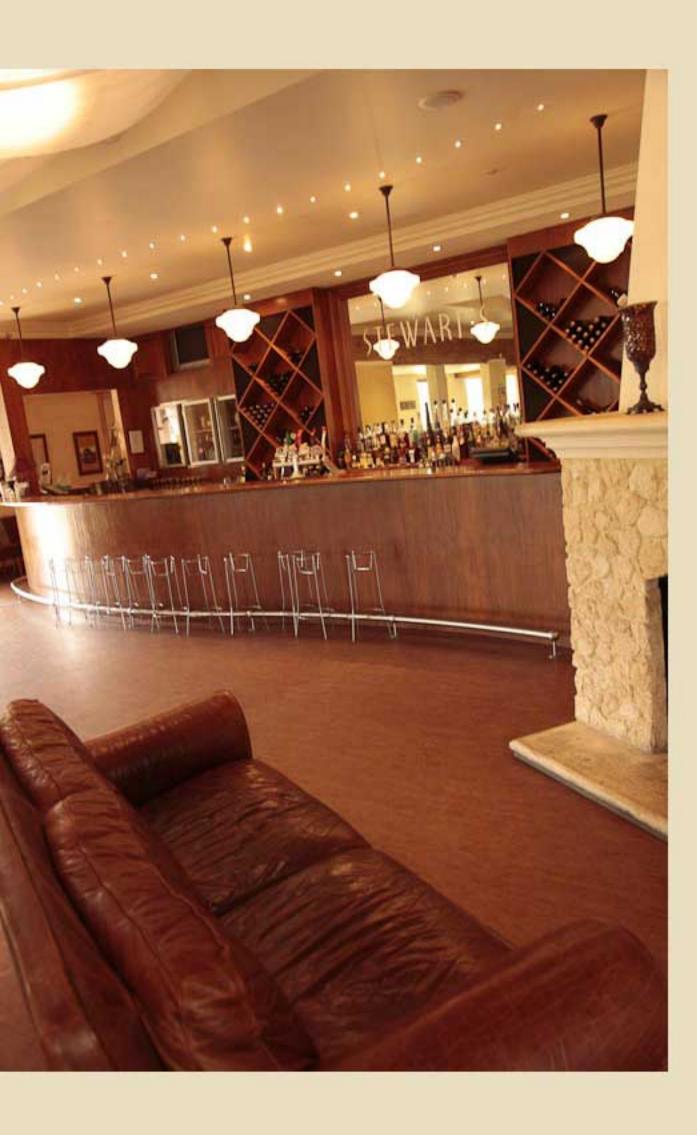


VEGETARIAN MENU





TO SHARE

LIGURIAN OLIVES marinated in oregano and lemon

GRILLED CIABAΠA, with babaganoush and

Egyptian dukkah

ENTRÉES

SALAD CAPRESE, marinated summer tomatoes,
Shaw River buffalo mozzarella, basil and
olive oil 14
"Green Eggs and Ham" egg yolk raviolo,
brown buttered asparagus, and pecorino 20
BEETROOT SALAD with toasted pinenuts, sweet
and sour onion and wild rocket 14

MAINS

Pasta Nero with fresh tomato, chilli and garlic, and crunchy herb pangrattato

Goat's Cheese Tortellini, with smoked paprika and tomato sofrito, wild rocket and parmesan salad

Creamed Leek and Chardonnay Tart, with grilled asparagus, celeriac and caper remoulade

SIDES

SEASONAL GREENS
GARDEN SALAD
HAND CUT CHIPS with aioli

DESSERTS

BUTTERMILK & VANILLA PANNACOTTA, with rhubarb, and pistachio praline 12.50

SUMMER FRUITS, their jube jubes and their sorbets 12.50

FLOURLESS CHOCOLATE CAKE, with thick cream and chocolate crunchies and berry sauce 12.50

CINNAMON SUGARED CHURROS and molten chocolate dippy eggs 12.50

MACARON FLAVOURS, ... think peanut butter, blueberry pancake, cinnamon doughnut, tropical fruit punch.... 3.20 ea

Head Chef - Jamie Skinner

PLEASE NOTE A 15% SURCHARGE

APPLIES ON ALL PUBLIC HOLIDAYS

Parents and Guardians -For the safety and comfort of all guests we request that children remain seated and supervised at all times.

CHEESE

26

28

9

All served with fresh and dried fruit, quince paste, crackers and toast.

MAURI GORGONZOLA PICCANTE, LOMBARDY, ITALY

Dense, creamy texture with a hint of salty acidity
which provides a perfect balance to the very
distinctive 'piccante' blue mould flavours

Sao Miguel, cow's Milk, Sao Jorge, Spain

Matured for over a year, its' hard, slightly crumbly texture has a sweet but piquant finish

FROMAGER D'AFFINOIS, COW'S MILK, FRANCE

This mild, buttery flavoured cheese has a sweetness that goes very well with champagne and fresh fruit

1 cheese - 12 2 cheeses - 19 3 cheeses - 26

