Chef's Sharing Menu

Potato & Rosemary Sourdough Cob, EVOO, Cultured Butter, Olsson's Sea Salt

Starters

Chicken Spatchcock, Salmoriglio, Truffled Cauliflower Puree, Pickled Raspberries, Calvados Jus **(GF/DF)**

Australian Tiger Prawn Cocktail, Baby Cos, Avocado, Finger Lime (**A/GF/DF)**

Baby Beetroot, Citrus Beet Puree, Persian Feta Cream, Hazelnut Crumb **(V/GF)**

Mains

Pan-fried Spring Water Robarra Whole Barramundi, Lemon, Soy Burnt Butter, Parsley, Crispy Capers **(A/GF)**

Greek Style Twice Cooked Margra Lamb Shoulder, Tzatziki, Charred Lemon, Oregano **(GF)**

Roasted Kent Pumpkin, Chilli Maple Glaze, Persian Feta, Pine Nuts **(VEG/GF)**

Sides

Chips, Paprika Salt **(VEG)**

Mixed Leaf House Salad, Pickled Fennel, White Balsamic **(VEG/GF)**

Dessert

Bread and Butter Pudding, Rum & Raisin Ice Cream

Vanilla Crème Brulee, Ricciarelli **(GF)**

Upgrade Options

'Signature Beef Wellington' INSTEAD OF 'Lamb Shoulder' - **$30 pp**

'300 gm Wagyu MS5+ Scotch Fillet' INSTEAD OF 'Lamb Shoulder' - **$20 pp**

'Cheese Platter – 2 cheeses & accompaniments' INSTEAD OF 'Desserts' **- $5 pp**

Add 'Cheese Platter – 2 Cheeses & accompaniments' with Desserts - **$10 pp**

Add a Side

Charred Broccolini, Cajun Spice, Almonds, Sumac Yoghurt, Honey **(VEG/GF)** - **$7 pp**

Seafood Origin: A – Australian, I – Imported, M – Mixed Origin