

ENTRÉE

GRILLED HALLOUMI

watercress, roasted beetroot, vegan pesto. V + GF

MOROCCAN CHICKEN KOFTA

tomato kasundi, confit cherry tomatoes, smoked lemon + thyme salt. **DF** + **GF**

CRISPY SQUID

mild chilli sauce, pickled cucumber, charred lemon. DF

TOFU + CHICKPEA FALAFEL

sweet + tangy sauce, confit cherry tomato. VEGAN + GF

BLACK GARLIC BUTTER KING PRAWNS

rocket, chimichurri, crispy eggplant. GF

MAIN

200G EYE FILLET

duck fat potatoes, field mushroom, creamy black pepper sauce. GF

MARKET FISH

creamed corn sauce, steamed broccoli, chimichurri, charred lime. GF

VEGAN GNOCCHI

green peas, button mushrooms, spinach, cherry tomatoes, pine nuts, cashew cream sauce. VEGAN + GF

SLOW BRAISED ASIAN PORK NECK

sweet & sour cabbage, soy glaze, apple salsa, sweet potato puree. DF

SQUID INK SPAGHETTI

prawn cutlets, vegan pesto. DF

DESSERT

CHEESE FOR ONE

triple cream brie w lavosh & quince paste. V + *GF

FLOURLESS ORANGE & CHOCOLATE CAKE

bourbon butterscotch sauce, vanilla ice cream. GF

KEY LIME TART

lime + coconut caviar, whipped cream, freeze dried raspberries.

TWO COURSES

\$65

THREE COURSES \$80

GROUPS OF 20 OR MORE:

please select:

three entrées, three mains & three desserts to be served on an alternate basis.

GROUPS OF 20 OR LESS:

please order off this menu on the day of your visit.

ALL MAINS

will be served with beer battered chips & side salads for the table.

ALL EYE FILLETS

will be served medium rare.

DIETARY REQUIREMENTS

please let us know <u>in advance</u> of any special requirements amongst guests.

ADDITIONAL CHARGES

will apply should specialty menu items be required on the day of your event without prior notice.

V - vegetarian GF - gluten free VEGAN - vegan
DF - dairy free
* - on request

all menu items are prepared & cooked in a kitchen which also prepares menu items containing gluten, dairy & other allergens.

SERVICE CHARGE: all final bills for functions & events will include a 5% discretionary service charge.