

DINNER

Tuesday - Saturday:
5:30PM-8PM (last booking)
Monday & Sunday by request



\$55pp Two courses
\$60pp Two-courses
w/ BYO cake
\$70pp Three-courses

- Starters -

Breadboards * (V)

Toasted bread served w/ house-made whipped herb butter, olive oil & vinegar

& Appertiser Share Platters

Selection of cold meats, duck pate, halloumi and warm assorted olives

+ ADD Soy Sauce & Butter Scallops (GF) to share \$10pp

- Choice of Mains -

Oven-baked Sweet Miso Soft Tofu (GF) (DF) (V)

Roasted eggplant | mixed fungi | sweet miso sauce

Middle East Roast Lamb Rack (GF)

Muhammara sauce | purple bliss potato

Meunier Smooth Dory

Proscuitto and potato ecrase | lemon and caper sauce

Pork Cotoletta Alla Milanese

Radicchio & endive salada | oregano sweet balsamico sauce

+ ADD SIDE House Salads to share (V) (GF) \$6pp

+ ADD SIDE Seasonal Grilled Vegetables (GF) (V) to share \$6pp

- Choice of Dessert -

+ ADD Fresh Fruit Platters to share \$8pp

Earl Grey Mousse

Apple compote

Gateau au chocolat de Nancy

Creme Chantilly | Frangelico

Please check in!



(v) = vegetarian. (gf) = gluten free, * = gluten free option available