

\$120pp Menu

Start with our tasting plate designed to share, followed by a main course & dessert,
served alternatively

TASTING PLATE

(to share)

Fried calamari with chilli sea salt & house-made tartare sauce

Italian meatballs baked with tomato sauce & shaved parmesan

Burrata, capsicum & walnut dip, radicchio, green oil, toasted pumpkin seeds,
toasted village bread (V)

Fresh fig salad with prosciutto, buffalo mozzarella DOC,
rocket & apple balsamic dressing

***Vegetarian entrée on request**

Roasted cauliflower, harissa marinade, tomato puree, spiced eggplant chut-
ney, pickled carrot salad, toasted nuts (VE, GF)

MAINS

(served alternately)

Crispy skin barramundi, sweet potato & ginger mash
with coconut, chilli & lime sauce

Roast chicken breast, onion puree, braised lentils, kale, chicken dashi butter,
pickled kohlrabi, green oil (GF, DF)

***Vegetarian main course on request**

Potato gnocchi, Jerusalem artichoke, mix mushrooms, spinach, saba vinegar
glaze, artichoke chips (V, GF)

SIDES

Mixed leaf salad, radish, parmesan, red wine vinaigrette

Chips with Hugos tomato relish & truffle aioli

DESSERT

(served alternately)

Tiramisu - Layers of coffee-soaked ladyfinger biscuits, mascarpone cream

Chocolate mousse cake – Raspberry sauce, hazelnut praline, raspberry sorbet

Menus are subject to seasonal changes



Our menus & kitchens contain food allergens & handle ingredients including all known allergens. Whilst all reasonable efforts are taken to accommodate all allergies or dietary needs, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary or allergy requirements so we can best assist you.