



for sharing

\$89 per person

Starters

Chili Caramel Fried Chicken (df)

Green mango, papaya, mint, peanut and lime

Pork and Chorizo Sausage Roll (nf)

Spiced tomato relish

Massaman Curry Beef Croquette (nf)

Coconut, chili and coriander

Mains

Pumpkin Gnocchi (v)

Smoked feta, drunken sultanas and sage

Pan-seared Kingfish (gf, df, nf)

Surf clams, spiced chorizo, roast peppers and butter beans

Steak Frites (gf, nf)

Riverina sirloin, Cafe de Paris butter in red wine jus

Sides

Garden Salad (v, gf, df, nf, vgn)

Mixed leaves, tomatoes, cucumber, radish and vinaigrette

Truffle Fries (v, gf, nf)

Parmesan, parsley and aioli

Dessert

Chocolate cake ala mode

Chocolate slice, salted caramel popcorn, dulce de leche, biscoff ice cream

All produce are prepared in an area where allergens could be present.

For those with allergies, sensitive to certain ingredients, and would require special dietary requirements, please let us know.

10% surcharge applies on public holidays.