



# 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 Barramundi (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.