

BREADS

Toasted Sourdough- goats cheese, confit garlic, balsamic, evoo

ENTRÉE TO SHARE

Baby Squid - Asian slaw, lemon, sesame ginger mayo

Duck Liver & Plum Pate - crispy pancetta, pickled vegetables, chilli jam, crostini

*Tempura Zucchini Flowers - ricotta, dill, fennel, citrus glaze ^(v)
(VEGAN OPTIONAL)*

YOUR CHOICE OF MAIN

Chicken Breast - baby spinach, potato fondant, champagne sauce ^(gf)

Barramundi - pan-fried, chorizo, mussels & truss cherry tomato

*300g Aged Rib-Fillet - MB2+, grain fed - south east QLD
served with vine tomato, red wine jus, onion marmalade ^(gf)
(COOKED MEDIUM ONLY)*

*Pomodoro Casarecce - roasted cherry tomato sauce,
Byron Bay stracciatella, evoo, basil ^(v) (VEGAN OPTIONAL)*

SIDES TO SHARE

Greek Salad | Classic Paris mash

CHOICE OF DESSERT OR CHEESE

Grand marnier crème brûlée ^(GFO)

Selection of cheeses served with crostinis, truffled honey + fresh grapes

Mango & passionfruit Tapioca pudding ^(GF)