



HUSK & VINE

KITCHEN AND BAR

2 courses 69 / 3 courses 80

Entree

- Za'atar** chicken strips/garlic & oregano dip
- Burrata**/pickled cabbage/honey/pumpkin seeds/
orange
- Lamb Ribs**/orange and tamarind glaze/spice crumb/
curry leaf
- Kingfish Carpaccio**/cucumber/rice crisp /citrus /
avocado

Main

- Tortellini**/pumpkin/pine nuts/basil/goats cheese
- Blue Eyed Cod**/balsamic mash/hazelnut/capers/
grapes
- Spiced Lamb Rump**/purple sweet carrots/harissa/
labneh/chilli oil
- Charred Striploin**/onion puree/roasted parsnip/jus

Dessert

- Bombe Alaska**/blood orange/coconut/hazelnut
biscuit
- Mango Cheesecake**/raspberry/biscuit crumb
- Chocolate mousse**/passionfruit gel/caramel/
chocolate crumb
- Cheese**/muscatels/fig & raisin toast/quince