



## CHEF'S PICK SHARED MENU

Available for tables of two or more. For groups of 10 or more, sharing menus are mandatory to ensure a smooth and enjoyable dining experience.

### 2-Course | \$75

Entrée + Main

### 3-Course | \$90

Entrée + Main + Dessert

### ENTRÉE

**Croquettes of the week** served with horseradish mayo  
**Stracciatella [v, gf]** squash, lemon myrtle & toasted buckwheat



### MAIN & SIDE

**Pan fried snapper fillet [gf]** brown butter, capers, lemon, curry leaves

**Roasted half chicken [gf, df]** hummus, charred bitter leaves

or upgrade one of the mains to

**Riverine beef sirloin on the bone 300g [gf, df]** wilted greens, caper & saltbush butter | +9

**Twice-cooked potatoes [vg, gf, df]** confit garlic, parsley

**Pickled sugarloaf cabbage [vg, gf, df]** witlof, rose vinaigrette, fresh herbs



### DESSERT

**Chocolate marquise [v]** anglaise & cocoa nib tuille

**Coconut & lime pannacotta [vg, gf, df]** mango & tapioca pearls

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional

Your safety is our priority. While we make every effort to accommodate all allergy requests, we cannot guarantee a completely allergen-free environment. Please inform your server of any allergies, and we will take every precaution to meet your needs.

Sunday surcharge of 10% and a public holiday surcharge of 12.5%  
10% service charge applies for groups of 10 or more.