



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 | \$79

Entrée + Main

3-Course | \$95

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 [i]

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

Roasted Brussels sprouts [vg, gf, df] crispy chickpeas, lemon



DESSERT

Chocolate marquise [v] anglaise & cocoa nib tuille

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