



# 3 course share menu

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\$65 PER PERSON

## SHARED ENTREE

**House marinated olives**

**Mini tempura soft shell crab roll** / green chilli & corn salsa, kombu mayonnaise, scallop & potato crackers

**Smoked lamb & saganaki croquettes** / beetroot hummus, pickled summer berries

**Taramasalata** / rosemary sourdough, salmon caviar, coastal herbs

**Spiced green falafels** / cultured cashew yoghurt, pomegranate, lime

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## SHARED MAIN COURSE

**Lamb shoulder** / slow cooked, charred zucchini, cumin yoghurt, pomegranate molasses, saltbush & macadamia dukkah

**Miso cauliflower** / cooked over coals, pickled grapes, toasted yeast, goddess sauce

**Pan roasted Ora king salmon** / local mussels, bbq heirloom beetroots, horseradish cream, mustard cress

**Sides** / Handcut chips, smoked aioli / Butter lettuce, herb salsa, tamari pepitas /

Roasted heritage carrots, sherry vinegar, quark, hazelnut brittle, coriander

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## DESSERT

**Coffee & dark chocolate ganache** / vanilla panna cotta, salted hazelnuts, chocolate meringue



public holiday surcharge of 15% applies - NO SPLIT BILLS  
Please let your waiter know if you have any allergies or intolerances as we cannot list every ingredient  
All transactions using credit card will incur a merchant fee