



2 course share menu

\$50 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

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



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