

# PREMIUM SHARED MENU

## BREAD AND SNACKS

Artisanal Sourdough, Whipped Rosemary Butter  
House Marinated Olives, Rosemary, Citrus (ve,gf)  
Smoked Cheddar Churro, Caramelized Onion Cream

## TO START

Stracciatella, Green Beans, Tomato Jam, Basil, Crostini (ve)  
Grilled Prawns, Garlic & Chilli Butter, Lemon (3pcs)  
Calamari Fritti, Citrus Mayonnaise, Lemon (gf,df)

## MAINS

Mafalde Corte, Butternut Pumpkin, Sage, Crème Fraiche (v)  
Daintree Barramundi, Capsicum, Zucchini, Caponata, Fennel (gf)  
Pork Belly, Cauliflower Puree, Crispy Kale, Dijon Jus (gf)

## SIDES

Roasted Chat Potatoes, Rosemary (gf)  
Greek Salad, Tomato, Cucumber, Feta, Kalamata Olives (gf)

## DESSERT

Classic Tiramisu, Savoiardi Biscuit, Mascarpone Cream, Coffee Gel, Crumble



(v) Vegetarian (gf) Gluten Free (df) Dairy Free (ve) Vegan

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An 8% gratuity applies to group bookings. A 10% weekend surcharge applies on Saturday & Sunday, a 15% public holiday surcharge applies.