

CLASSIC SHARED MENU

BREAD AND SNACKS

Artisanal Sourdough, Whipped Rosemary Butter
House Marinated Olives, Rosemary, Citrus (ve,gf)

TO START

Handmade Burrata, Heirloom tomatoes, gazpacho, balsamic, crostini (v)
Duck Liver Parfait, Poached apple, apple gel, coffee crumble, crostini
Calamari Fritti, Citrus mayonnaise, lemon (l) (gf,df)

TO FOLLOW

Casarecce Alla Norma, Smoked eggplant, San Marzano tomato, ricotta, basil (v)
Daintree Barramundi, Kipfler potato fondant, beurre blanc, tarragon oil (A) (gf)

SIDES

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

DESSERT

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



Seafood Origin (A) Australian (l) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends, and 15% surcharge applies on public holidays. A 10% gratuity applies to the final bill for group bookings. All Visa, MasterCard & American. Express cards will incur a 1.65% processing fee.