

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

Handmade Burrata, Heirloom tomatoes, gazpacho, balsamic, crostini (v)
Grilled Prawns, Garlic & chilli butter, lemon (3pcs) (l)
Calamari Fritti, Citrus mayonnaise, lemon (l) (gf,df)

MAINS

Casarecce Alla Norma, Smoked eggplant, San Marzano tomato, ricotta, basil (v)
Daintree Barramundi, Kipfler potato fondant, beurre blanc, tarragon oil (A) (gf)
Pork Belly | Apple sauce, pumpkin, cavolo nero, house mustard (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. A 15% surcharge applies on public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.