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
All Visa, Mastercard & American Express Cards Will incur a 1.65% Processing Fee. All Debit Cards will incur a 0.55% Processing Fee.
An 8% gratuity applies to group bookings. A 10% weekend surcharge applies on Saturday & Sunday, a 15% public holiday surcharge applies.