

PREMIUM GROUP MENU

90PP | TO BE SHARED

ORGANIC SOURDOUGH

Cultured Butter (v)

WARM OLIVES

Citrus, Rosemary (ve, gf)

SESAME CRISP

Salmon Tartare, Lemon, Dill (A) (gf, df)

YELLOW FIN TUNA CRUDO

Tomato, Kalamata Olives, Fried Capers (A) (gf, df)

STRACCIATELLA

Garden Greens, Hot Honey, Mint (v, gf)

SALT & PEPPER CALAMARI

Aioli, Lemon (I) (df)

BUSIATE

Zucchini, Saffron, Semi Dry Tomato, Ricotta Salata (v)

PAN FRIED BARRAMUNDI

Fennel, Pickled Pumpkin, Lemon (A) (gf, df)

FRIES

(ve, gf)

TOMATO SALAD

Plum Vinegar, Basil (ve, gf)

DARK CHOCOLATE CREMO`

Raspberry coulis, Almond, Sea Salt (v, n)

Seafood Origin (A) Australian (I) 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.