



BOTTOMLESS

Sparkling & Rosé
Mimosas included
+ \$25pp supplement Bottomless Aperol Spritz (Whole table)

ENTREE

STONEBAKED SOURDOUGH
Coppertree Farms butter

MARINATED OLIVES (ve, gf)

THOUSAND LAYERS HALLOUMI
Filo pastry, ghee, oregano, lemon (v)

SPLIT KING PRAWN
Parsley, garlic, lemon butter (gf) (A)

MAIN

HAND ROLLED GNOCCHI
Pumpkin, celery, brown butter, sage (dfo, gfo, v)

CONE BAY BARRAMUNDI
Eggplant, capsicum, enoki, parsley (gf) (A)

SIDES

GARDEN SALAD
Pickled radish, lemon dressing (ve, gf)

FRIES
Aioli (v, gf, df)

DESSERT

CREAMY VANILLA CHEESCAKE
Pistachio, dulce de leche (gf)