



Shared Starter

HOUSE MADE FOCACCIA W EXTRA
VIRGIN OLIVE OIL

DUCK LIVER PATE

WOODFIRED OLIVES

Shared Mains

TOMAHAWK STEAK, CAFE DE PARIS
BUTTER, CHIMICHURRI OR MUSTARD TRIO

CRAB TAGLIARINI, ALBARINO, CITRUS
CRUMB, SMOKED TOMATO & CHILLI

Shared Sides

POTATO GRATIN

SEASONAL GREENS

Dessert

TIRAMISU

\$85 PP

Shared Starter

A SELECTION OF CHEESES, COLD CUTS, OLIVES, FARM PICKLES, VEGETABLES, HOUSE MADE PATE, DIP AND SPREAD, SERVED WITH FRESHLY BAKED FOCACCIA & CRACKERS

Shared Mains

ROASTED CHICKEN THIGH WITH FARM CHIMICHURRI

-

SLOW ROASTED LAMB SHOULDER, GARLIC & ROSEMARY, GRAVY, SAGE BUTTER

-

BIG GLORY BAY SALMON, LEMON & CAPERS BEURRE BLANC

-

DUCK LEG CONFIT, PORCINI SAUCE

Shared Sides

A SELECTION OF SEASONAL SIDE DISHES

Shared Dessert

SELECTION OF SWEET TREATS

\$75 PP - SELECT TWO MAIN DISHES

\$85 PP - SELECT THREE MAIN DISHES

Starter

FOCACCIA W BALSAMIC & OLIVE OIL
EACH PERSON TO SELECT ONE FROM THE BELOW

DUCK LIVER PATE

CITRUS CURED SALMON, RICE PUFF,
WASABI, SOY & CUCUMBER

HEIRLOOM TOMATO TOSTADA,
AVOCADO, JALAPEÑO & BASIL

Mains

EACH PERSON TO SELECT ONE FROM THE BELOW

CRAB TAGLIARINI, ALBARINO, CITRUS
CRUMB, SMOKED TOMATO & CHILLI

VEAL SCHNITZEL, PARMESAN, CRISPY
CAPERS, LEMON

CHARRED CORN RIBS & COURGETTE,
CASHEW CREAM, SMOKED PAPRIKA &
KALE

Shared Sides
SEASONAL GREENS

Dessert

EACH PERSON TO SELECT ONE FROM THE BELOW

BOMBE ALASKA

TIRAMISU

\$105PP