



Chef's Sharing Menu

Ciabatta Sourdough Cob, EVOO, Cultured Butter, Olsson's Sea Salt

Starters

Angus Beef Tartare, Horseradish (GF/DF)

Spencer Gulf Prawn Cocktail, Baby Cos, Avocado, Marie Rose Sauce (GF)

Pumpkin & Goat's Curd Bavarois, Lemon Mint Curd, Candied Walnut Crumble, Blackberry (V/GF)

Mains

Pan-fried Spring Water Robarra Whole Barramundi, Lemon, Soy Burnt Butter, Parsley, Crispy Capers

Greek Style Twice Cooked Margra Lamb Shoulder, Tzatziki, Charred Lemon, Oregano (GF/DF)

Roasted Zucchini & Squash, Spinach Gnocchi, Hazelnut Romesco, Dukkah (V)

Sides

Chips, Oregano, Paprika

House Salad, Cos, Witlof, Rocket, Radicchio, Orange Segments, White Balsamic (GF)

Dessert

Bread and Butter Pudding, Rum and Raisin Ice Cream

Vanilla Bean Crème Brûlée, Ricciarelli (GF)

Upgrades

Lamb Shoulder to **Beef Wellington** - \$20 pp

Lamb Shoulder to **Wagyu MS9+ Sirloin** - \$15 pp

Add a Side - Roasted Kent Pumpkin, Chilli Maple Glaze, Persian Feta, Pine Nuts, Parsley (V) - \$5 pp