



GROUP MENU

90PP

TO START —

MARINATED OLIVES

mixed olives, chilli, rosemary + orange
DF / GF / NF / VG

FOCACCIA

extra virgin olive oil DF / NF / V

BURRATA

sweet onion, rocket + chilli crunch GF / NF / V

ARANCINI

tomato & mozzarella, truffle aioli + parmesan
NF / V

KINGFISH CRUDO

kingfish, lemon, capers + extra virgin olive oil
DF / GF / NF

ZUCCHINI FLOWER FRITTI (2 PIECES)

tempura zucchini flower, ricotta, hot honey +
romesco V

MAINS —

RIGATONI ALLA VODKA

tomato vodka sauce + parmesan NF / V

ROAST CHICKEN

butter chicken sauce, coriander, curry leaf GF / NF

SIDES —

LEAF SALAD

eschalot & sherry dressing DF / GF / NF / VG

SHOESTRING FRIES

sea salt DF / GF / NF / V

CHOICE OF DESSERT —

BUTTERMILK PANNACOTTA

poached rhubarb & strawberries GF / NF / V

STICKY DATE PUDDING

whisky butterscotch sauce + vanilla ice cream
NF / V

VG vegan V vegetarian GF gluten free GFA gluten free N contains nuts DF dairy free

Please note, all menus and pricing are subject to change. We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 20% on public holidays. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex.