

*\$80pp*

## *STARTER*

### *CHARCUTERIE BOARD*

An artisanal charcuterie board, featuring a curated selection of hand-crafted cured meats, gourmet cheeses, and house-made accompaniments (GFO)

### *AUBERGINE CAVIAR*

Aubergine caviar, a smoky, creamy spread made from roasted eggplant, served with freshly baked baguette. This dish offers a rich, savoury flavour that's perfect for sharing and savouring (GFO, V)

### *PANKO PRAWN SKEWERS*

Panko crumbed king prawn's served with goma dare

### *GALLETTE*

Grilled haloumi and pumpkin galette, beautifully paired with tender asparagus and peppery watercress salad, and a drizzle of fig vinaigrette (GF, V)

## *MAIN*

### *HALF SPATCHCOCK*

Marinated in lemon, grilled and finished in purgatory, accompanied by a sweet corn and new season potato rösti (GF)

### *BEEF SKIRT*

Chermoula-marinated beef skirt grilled medium rare and served alongside charred corn ribs. Sliced over a bed of flavourful aubergine caponata and drizzled with harissa dressing (GF)

## *DESSERT*

### *VANILLA BEAN CRÈME BRÛLÉE*

Vanilla bean crème brûlée served with pistachio biscotti (V)

### *SIGNOR MERINGA*

Chocolate pastry tart filled with orange curd and topped with toasted Italian meringue (V)