

\$80pp – Minimum 4 people

STARTER

You share:

CHARCUTERIE BOARD

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

WARM NDUJA

Warm Nduja with toasted baguette, Stracciatella and roast capsicum pesto (GFO)

PANKO SQUID

Panko crumbed squid ribbons served with goma dare and Lime

HALOUMI CHICKPEA TEMPURA

Slices of haloumi fried in a chickpea style tempura served with a tahini dressing and dukkah (GF, V)

MAIN

You share:

PORK SCOTCH FILLET

Braised pork scotch fillet served with fondant potato, chucrut and horseradish cream (GF)

CONFIT DUCK

Roast confit duck maryland served with sweet potato skordalia, snow peas and a cranberry jus (GF)

DESSERT

Your choice of:

CRÈME CARAMEL

Crème caramel served with hazelnut biscotti

RICE PUDDING

Baked vanilla and cinnamon rice pudding with almond crisps (GF)