

ANTIPASTI PLATTER – \$29

(must be pre-ordered)

SELECTION OF...

cured meats, house pulled lamb,
cheeses, breads, olives & pickled vegetables

MIXED TAPAS PLATTER – \$69

(for parties of 6 or more - must be pre-ordered)

SELECTION OF...

chef's selection from our small plates menu

SET MENU \$39 PER HEAD (2 COURSES)

for parties of 10 or more

STARTER

antipasti platters with a selection of cured meats, house pulled lamb, cheeses, olives, pickled vegetables & bread

MAIN (CHOICE OF)

pork belly (gf)

twice cooked pork belly, spiced apple purée, roasted potatoes, bok choy, pickled red cabbage, jus

steak

cape grim pasture fed sirloin 250g, shoestring fries, cos salad with ranch dressing
choice of green peppercorn or mushroom sauce

catch of the day (gf)

market fresh fish of the day, cauliflower purée, lemon sage potatoes, bok choy, cherry tomato, asparagus spears

gnocchi (v)

pan fried handmade gnocchi & roasted vegetables in a burnt butter sauce, grana padano