

**Friday 14 March – Saturday 15 March**

**Snacks**

garlic flatbread, whipped ricotta (v)	12
crumbed mushrooms, truffle mayo (gf, df)	14
jamon serrano, olives, chevrano, sourdough (v, df, gf av)	21

**2 courses + a side to share \$59 (entrée/main or main/dessert)**

**3 courses + a side to share \$69**

**Entrée**

- roast pumpkin, ricotta, currants, pepitas, chilli maple (gf, df)
- poached prawns, avocado mousse, local lettuce, capers (gf)
- fried mortadella, stracciatella, olive, capsicum jam, basil (gf)

**Mains**

- tempura broccoli, sesame dressing, kimchi, togarashi (v, gf, df)
- roasted chicken maryland, local carrots, caramelised capsicums, salsa verde (gf, df)
- pan-fried barramundi, curried coconut sauce, sweet potato, spring onion, peanuts (gf, df)
- smoked pork cutlet, roast cabbage, burnt apple, pinenuts, currants (gf, df)

side to be served – crispy potatoes, miso mayo

**Dessert**

- rum raisin chocolate tart, mascarpone, dulce de leche
- lemon and polenta torte, ricotta, citrus curd, pistachio (gf)
- coconut panna cotta, coconut ice cream, pineapple, macadamia (gf, df)

gf – gluten free  
df – dairy free  
v – vegetarian

available – please specify to your server your dietary requirement

*One bill per table / Menu subject to change without notice*