



Autumn Set Menu Special

FOCACCIA Grilled & brushed EVOO, Tasmanian sea salt (v/df)

ENTRÉE

MELANZANA Marinated eggplant baba ganoush, pangrattato, pomegranate (v/df)

KIBE NAYEE Steak tartare, garlic & cumin mayonnaise, cracked bulgur, puffed quinoa, pickled Lebanese chili (df)

FRITURA Salt & pepper local calamari, basil aioli (gf/df)

MAIN

MAFALDINE Fresh pasta, spinach, grana padano, fricassée of greens, chilli oil, stracciatella (v)

BBQ PORK CUTLET Pickled onion, peach, macadamia salsa, honey jus (gf)

BARRAMUNDI Cavolo nero, pine nuts, roasted kelp & caper piccata (gf/n)

SIDES

BABY POTATOES rosemary salt (v/df/gf)

MIXED LEAVES, feta, cucumber, olives, oregano, honey dressing (v/gf)

DESSERT

LEMON MERINGUE Lemon curd, meringue, mascarpone & raspberry powder (gf)

CHOCOLATE FONDANT Soft centred pudding, chocolate gelato, cacao nibs (v)

SORBETS & GELATI Selection of three scoops (gf)