



TWO COURSE \$85 PP THREE COURSE \$105 PP

## ENTREE

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Grilled Asparagus with  
Romesco Sauce

Roasted Pumpkin, Tajin  
Chickpeas, Marinated Artichoke,  
Garden Greens

## MAIN

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Roasted Eggplant, Chermoula,  
Sented Yoghurt, Lentils

Leek & Goats Curd Tart

## SHARED SIDES \$12

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Dauphinoise Potato

Thinly Sliced Potato with Gruyere Cheese

Heritage Carrots

Carrot Foam & Orange Zest

Brocolini

Hazelnut Puree with Preserved Lemon

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PLEASE INFORM OUR WAIT STAFF ABOUT ANY ALLERGIES OR DIETARY CONCERNS AS THERE IS  
POTENTIAL FOR CROSS-CONTAMINATION.

OUR KITCHEN USES NUTS AND THEREFORE DISHES MAY CONTAIN TRACES OF NUTS.