

## BREADS

*Toasted Sourdough - goat cheese, confit garlic, balsamic, evoo*

## ENTRÉE TO SHARE

*Baby Squid - Asian slaw, lemon, sesame ginger mayo*

*Duck Liver & Plum Pate - crispy pancetta, pickled vegetables, chilli jam, crostini*

*Tempura Zucchini Flowers - ricotta, dill, fennel, citrus glaze <sup>(v)</sup>  
(VEGAN OPTIONAL)*

## YOUR CHOICE OF MAIN

*Chicken Breast - baby spinach, potato fondant, black truffle paste,  
champagne sauce <sup>(gf)</sup>*

*Barramundi - pan-fried, chorizo, mussels, olives & truss cherry tomato*

*300g Aged Rib-Fillet - MB2+, grain fed - south east QLD  
served with vine tomato, red wine jus, onion marmalade <sup>(gf)</sup>  
(COOKED MEDIUM ONLY)*

*Pomodoro Casarecce - roasted cherry tomato sauce,  
Byron Bay stracciatella, evoo, basil <sup>(v)</sup> (VEGAN OPTIONAL)*

## SIDES TO SHARE

*Greek Salad | Classic Paris mash*

## CHOICE OF DESSERT OR CHEESE

*Grand marnier crème brûlée <sup>(GFO)</sup>*

*Selection of cheeses served with crostinis, truffled honey + fresh grapes*

*Mango & passionfruit Tapioca pudding <sup>(GF)</sup>*