

# CAPTAIN'S PLATE

*Share style set menu \$99pp | For groups of 2 and above*

## TO START

### **SONOMA OLIVE SOURDOUGH (V)**

*smoked cultured butter, black salt*

### **MARKET CRUDO (LG, LD)**

*salsa verde, cucumber, chilli, caviar*

### **HANDMADE BURRATA (V, LG0)**

*wood-fired peppers, tomato, olive, orange blossom honey*

### **CHARCUTERIE (LD, LG0)**

*chef's selection of cured meats, house pickles, lavosh, grissini*

## MAINS

### **CHAR-GRILLED KING PRAWNS (LG)**

*miso butter, charred lime, coriander*

### **12HR SLOW ROASTED LAMB SHOULDER (LG, LD0)**

*red wine jus, smoked umami butter, onion*

## SIDES

### **ROASTED BEETROOT (V, LG, LD0)**

*truffle goat's curd, walnut, red onion pearls*

### **TWICE COOKED POTATOES (V, LG)**

*fried rosemary, garlic butter, smoked salt*

### **ORGANIC LEAF SALAD (VG, LG)**

*radicchio, green oak, radish, dill, lemon dressing*

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.