

Entrées

MEDITERRANEAN PRAWN (LG)

BURNT MANGO, CUCUMBER, CAULIFLOWER AND HERB QUINOA SALAD

OR

PORK BELLY (LG)

WHIPPED RICOTTA, BROCCOLINI, CHILLI, LEMON, PINEAPPLE JAM

Mains

LAMB RUMP

MOZZARELLA CROQUETTE, CHARRED ZUCCHINI, MINT PEA PURÉE,
PRESERVED LEMON PESTO

OR

CHICKEN KIEV (LG)

STUFFED WITH APRICOT AND MACADAMIA NUTS, CARROT, POLENTA CAKE

Desserts

BLACK FOREST MERINGUE (LG)

POACHED CHERRIES, HAZELNUT MASCARPONE MOUSSE,
DARK CHOCOLATE

OR

PASSIONFRUIT TART

KIWI FRUIT, MINT, WATERMELON, DOUBLE CREAM

Cocktail Specials

COCONUT CHILLI MARGARITA \$18

COCONUT TEQUILA INFUSED WITH FRESH CHILI, FRESH LIME,
TOASTED COCONUT

THE DESERT BIRD \$18

TEQUILA, CAMPARI, PINEAPPLE JUICE & FRESH LIME

CLASSIC MIMOSA \$18

PROSECCO & FRESH ORANGE JUICE

	M	NM
MAIN	\$45.00	\$55.00
ENTRÉE & MAIN	\$67.00	\$77.00
MAIN & DESSERT	\$67.00	\$77.00
ENTRÉE, MAIN & DESSERT	\$82.00	\$92.00

PLEASE NOTE: PARTIES OF 20+ WILL ENJOY AN ALTERNATE DROP SERVICE

(LG) LOW GLUTEN

PLEASE ADVISE DIETARY REQUIREMENTS UPON RESERVATION.