



## **Chef's Menu**

**21.08.2022**

Wood-fired house made flat bread, whipped fetta, Espelette pepper  
Mt. Zero olives marinated with lemon, chili, garlic, rosemary

Crumbed Buffalo cheese, burnt honey, rocket  
Shaved coppa, peperonata & rocket  
Creamy seafood risotto, blue swimmer crab, crème fraiche, crispy capers

Slow cooked lamb shoulder  
Mixed leaves salad, peas, pickled onion, mint & pecorino, truffle dressing  
Crispy potato chips, vinegar salt, confit garlic aioli

Wood-fired Basque cheesecake, passionfruit

*We make every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. In our kitchen we use products such as milk, gluten, seafood, nuts, etc. Our utensils come into contact with those products and therefore we cannot guarantee that all our dishes won't contain those allergens. Diners with food allergies must be aware of this risk. Thank you.*

Prices includes 10% GST - On Public holiday a 15% surcharge applies - Please note credit card payment will incur a 1.9% surcharge