

## SAMPLE SET FOUR COURSE SHARING MENU

- \$75 PER PERSON



start – (one of both each) served in share plate format

**Eggplant caponata with almond, potato crisp, goat curd**

**Nardin smoked black anchovy, potato crisp, crème fraiche**

small –served in share plate format

**Duck & brandy parfait, celeriac & grain mustard rémoulade, grilled sourdough**

**Baked quince, candied walnuts, pomegranate, goat curd & bitter leaves**

larger –served in share plate format

**Roast snapper (SA), braised tuscan kale with lemon & chilli, jerusalem artichoke & white salsify**

**Grass- fed Cape Grim (TAS) bavette steak with curry & pickle butter**

**Served with fat chips & salad**

dessert – served individually

**Orange & almond cake, pistachio ice cream, blood orange**

Please Note.

As our menu is seasonal the set four course sharing menu changes daily and this is only a sample menu.