

SEATED MENU – AUTUMN/ WINTER 2024

*Shared Main*

- Homemade potato gnocchi w/pumpkin, sage & burnt butter (V)
- Juicy lemon & herb roasted free range chicken
- Slow roasted lamb shoulder
- King Salmon, w/fennel & herbs
- Roasted & spiced root vegetables, w/pumpkin hummus (VG)

*Sides*

- Rocket, pear & walnut salad w/goat cheese & lemon dressing (V)
- Iceberg, dill, spring onion w/feta, evo & lemon dressing (V)
- Shoestring fries w/aioli
- Sautéed seasonal greens w/evo, lemon, soft herbs & smoked almonds (VG)
- Caprese salad w/heirloom tomatoes, basil & fresh burrata (V)
- Oven roasted lemony chat potatoes (VG)

*Dessert*

- Apple crumble w/roasted almond (VG)
- Flourless chocolate cake w/ clotted cream
- Traditional Greek galaktoboureko (custard pie w/syrup)
- Apple & berry pies w/homemade custard

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*Entrée*

- Italian minestrone soup, served w/grilled sourdough
- Cream of Pumpkin Soup w/coriander & croutons (V)
- Homemade Traditional Italian Lasagna (Vegetarian option available)
- Rigatoni cooked in a vodka sauce (VG)
- Eggplant Calamari (VG)
- Pan fried chorizo w/lemon parsley, served w/grilled sourdough

*Main*

- Panko crumbed pork chop
- Cauliflower steak (VG)
- Traditional Italian Eggplant parmigiana (V)
- Cheese tortellini cooked in a vodka based creamy sauce (V)
- Swordfish peperonata
- Orecchiette w/ chilli broccoli evo sauce (VG)
- Whole scotch fillet roasted, w/herb crumb

*Shared Entrée*

- Charcuterie board – cured meat, aged cheese, olives, cornichons, served w/sourdough
- Casarecce pasta tossed in an eggplant ragu (VG)
- Heirloom beetroot, goats cheese, baby spinach & walnuts (V)