

# STANDARD

\$65

## SET MENU

### ENTREE

SONOMA FOCCACIA

*Smoked onion butter*

SALT & PEPPER SQUID

*Nahm Jim, soft picked herbs*

ROASTED BABY BEETROT

*Cashew cream, chard, sourdough crisp (vgn) (gfo)*

### MAIN

MOOLOOABA PRAWN RISOTTO

*Fennel, roast chilli, garlic*

SMOKED BUTTER RUBBED ROAST CHICKEN

ROASTED CAULIFLOWER

*Coconut labna, chimichurri*

### SIDES

TWICE COOKED DUCK FAT POTATOES

CHARRED BROCCOLINI

*Preserved lemon, mint, macadamia*

ADDITIONAL DESSERT PLATTER \$5PP



NO SPLIT BILLS PLEASE  
ADVISE WAITSTAFF OF ALLERGIES - WE ARE UNABLE TO GUARANTEE ITEMS WILL BE COMPLETELY FREE OF ALLERGENS  
NO VARIATIONS DURING PEAK TIMES      CAKE CHARGE \$4PP  
ITEMS/PRICES SUBJECT TO CHANGE

# DELUXE

\$80

## SET MENU

### ENTREE

SONOMA FOCCACIA

*Smoked onion butter*

KINGFISH CEVICHE

*Betel leaf, mandarin, cucumber, bee pollen*

HAND TIED BURRATA

*XO heart tomato jam, basil oil*

WESTERN AUSTRALIAN GRILLED OCTOPUS

*Macadamia, celery, cherry tomato, nduja*

### MAIN

SMOKED BUTTER RUBBED ROAST CHICKEN

MOOLOOABA PRAWN RISOTTO

*Fennel, roast chilli, garlic*

BAKED MISO GLAZED SALMON FILLET

ROASTED CAULIFLOWER

*Hummus, Coconut labna, chimichurri*

### SIDES

TWICE COOKED DUCK FAT POTATOES

CHARRED BROCCOLINI

*Preserved lemon, mint, macadamia*

MIXED LEAVES

*Raspberry vinegarett*

ADDITIONAL DESSERT PLATTER \$5PP



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