

LA DI DA MENU \$95PP

ENTREES | TO SHARE

MARINATED OLIVES

CHICKPEA DIP (GFO,V,VG,DF)
sweet paprika, pita

BURRATA (GFO)
24-month aged prosciutto, grissini

GRILLED HERVEY BAY SCALLOPS (GF,DFO)
garlic-herb butter

MAIN | CHOICE OF

PURPLE POTATO GNOCCHI (VG,GF)
yellow pepper, brussel sprouts

BEEF CHEEK RAGU (GFO,DFO)
rigatoni, cavolo nero, parmigiano

BARRAMUNDI GFO,DFO)
portobello, sour garlic, pangratatto

STEAK FRITE (GF,DFO)
250g Pinnacle MBS2+ MSA top sirloin,
red wine jus, shoestring fries

SPICED CHICKEN SALAD (GFO,DFO,V,VGO)
pumpkin, farro, broccoli, avocado, feta, roasted peppers

SIDES | TO SHARE

GARDEN SALAD (VG,GF)
mix leaves, tomato, red onion

SHOESTRING FRIES (GF,VG,DF)
ketchup

DESSERT | ALTERNATE DROP

TRIPLE CHOCOLATE BROWNIE
vanilla-bean ice cream, chocolate sauce

CARAMELISED WHITE CHOCOLATE MOUSSE (GF)
hazelnut dacquoise, macadamia crunch, raspberry curd

Please make a member of the team aware of any dietary requirement

DF=Dairy Free GF=Gluten Friendly V=Vegetarian VE=Vegan O=Option

A surcharge of 10% applies on Sundays and 15% on Public Holidays

All card payments attract a 0.72% merchant fee

Please note this menu becomes alternate drop main for groups of 40 and over