

L A D I D A M E N U

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

MAINS | 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 FRITES 250G PINNACLE MBS2+ MSA TOP SIRLOIN (GF, DFO)
Red wine jus, shoestring fries

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

ON THE SIDE | TO SHARE

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

SHOESTRING FRIES (GF, VG, DF)
Ketchup

ALTERNATE DROP DESSERT

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 requirements

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

A surcharge of 10% applies on Sundays and 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

