

## TO START | TO SHARE

### MARINATED OLIVES (VG, GF)



### WILD MUSHROOM ARANCINI (V)

scamorza, affumicata, pecorino, parmigiano, chevre, truffle mayo

### ARTISAN BURRATA (V, GFO)

spicy lentil salsa, toasted schiacciata

### SCALLOP CRUDO (DF, GF)

flying fish roe, pickled plum, verjus, extra virgin olive oil

## MAINS | CHOICE OF

### PASTA ALLA NORMA (V, GFO)

spaghetti, fried eggplant, basil, tomato, chilli, garlic, baby burrata

### ROAST PUMPKIN (V, VG, GF, DF)

purple congo, vegan feta, rocket, pickled onion, smoked paprika vinaigrette *(contains nuts)*

### HUMPTY DOO BARRAMUNDI (GF, DF)

asparagus, Catalan tomato, pea puree, snow pea tendrils

### RIVERINE BLACK ANGUS MB2+ MSA TOP SIRLOIN 250G (GF, DF)

red wine jus, lemon cheek

## ON THE SIDE | TO SHARE

### FRIES (V, VGO, DF)

aioli

### DRESSED MIXED LEAVES (VG, DF, GF)

heirloom tomato, house dressing

## DESSERT | ALTERNATE DROP

### TRIPLE CHOCOLATE BROWNIE (V)

vanilla-bean ice cream, chocolate sauce

### MANGO PANNA COTTA (GF)

mango coulis, lemon balm

All card transactions incur a service fee:

VISA 0.9%, Mastercard 1.1%, American Express 1.3%

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

V = Vegetarian | VG = Vegan | O = Option | DF = Dairy Friendly | GF = Gluten Friendly

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.