



FESTIVAL FEASTS MENU

Two Courses \$55 PP

TO START

ARTICHOKE & ROAST BEETROOT SALAD (V)

Asparagus, dried black olives

SASHIMI OF HIRAMASA KINGFISH (GF)

Fragrant dressing, Persian fetta, green apple, fried rocket

TO FOLLOW

IN-HOUSE GNOCCHI (V)

Mushroom cream, tempura zucchini flower

STAR ANISE BRAISED BEEF (GF)

Carrot puree, snake beans with chili & ginger

ON THE SIDE

Fries \$10 | Truffle & Parmesan Fries \$15

Mixed Leaf & Raspberry Dressing \$14

Pear & Blue Cheese Salad, Endive, Walnuts \$18

Roast Cabbage, Anchovies & Lemon, toasted almonds \$15

