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## SHARE TO START

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WOODFIRED FLATBREAD parmesan, olive oil, rosemary & sea salt | v

OLIVES marinated mixed organic olives with smoked almonds | vg GF

MEATBALLS woodfired pork, veal & pine nut meatballs, tomato sugo, parmesan & woodfired pizza bread

ARANCINI crumbed carnaroli risotto balls of salt baked carrot, mozzarella, & saffron with whipped feta & honey | v

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## MAIN SELECT ONE PER PERSON

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TOMATO FUSILLI with Spring braised lamb, green pea & crème fraiche puree, feta & river mint | GF

VEGAN ORECCHIETTE wood grilled broccolini, Roman artichoke, vegan spicy nduja & almond ricotta | vg GF

CHICKEN BBQ lemon & rosemary baby half chicken, butter baked kipfler potato, braised cavolo nero & charred lemon | GF

MARKET FISH FILLET with grilled vegetables Provençal, black olive tapenade & dried tomato aioli | GF

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## DESSERT SELECT ONE PER PERSON

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TART blackberry & almond frangipane tart, ricotta & honey ice cream

BRULEE classic creme brulee & mixed nut biscotti | v

TRIO OF SORBET mixed trio of sorbets | vg GF

70.0 PER PERSON

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| GF Gluten Free    | v Vegetarian    | vg Vegan

NOTE: This kitchen contains allergens including gluten, nuts, eggs & dairy. While all reasonable effort is taken to accommodate dietary requests, we cannot guarantee that a menu item will be allergen free.