

WINTER FEAST MENU

TERRACE KITCHEN

\$60 PER PERSON MINIMUM 4 PERSONS
AVAILABLE 7 EVENINGS A WEEK

STARTERS TO SHARE

House-made flatbread

marinated olives, hummus &
olive oil (DF/V/NUTS)

Prawn & ginger dumplings

mushroom, soy, bonito flake,
spring onion salsa

Truffle potato & gryere croquettes

whipped cannellini beans, salsa verde

Salt & pepper squid

fennel & green onion salad, lemon myrtle
emulsion, native pepper

MAINS TO SHARE

Cape Grim short rib

smoked honey bourbon glaze

Lamb pasta

ragu of lamb shoulder, fire-roasted
tomatoes, ricotta, parmesan, herb pasta

Ricotta gnocchi

roasted mushrooms, porcini mushroom
cream, kale, pine nuts, parmesan (LG/V)

SIDES

Choose two sides to share

Fries

aioli (LG)

Cos salad

green goddess dressing,
crisp pancetta, egg, pangrattato

Roasted mushrooms

garlic butter, creamed leeks (LG)

Roasted cauliflower

saffron yoghurt, toasted seeds (LG)

DESSERTS TO SHARE

Warm chocolate lava cake

raspberries, hazelnut crunch,
vanilla ice cream (NUTS)

Passionfruit crème brûlée

passionfruit sorbet, biscotti

(LG) Low Gluten (DF) Dairy Free (V) Vegetarian (NUTS) Nuts Included

15% public holiday surcharge applies on all public holidays.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.