

SHARED FEAST

\$120 per person

A seasonal menu of our favourite dishes designed to be shared for four or more guests.

Artisan sourdough, barrel aged balsamic *vg, df*

Ocean trout carpaccio, cucumber, crème fraîche, edamame, ponzu *gf,nf,dfo*

Compressed watermelon, persian feta, mountain pepper, lemon balm, radish *v,gf,nf*

Stuffed zucchini flowers, wattle seed ricotta, macadamia crumble, butternut squash purée *v,nfo*

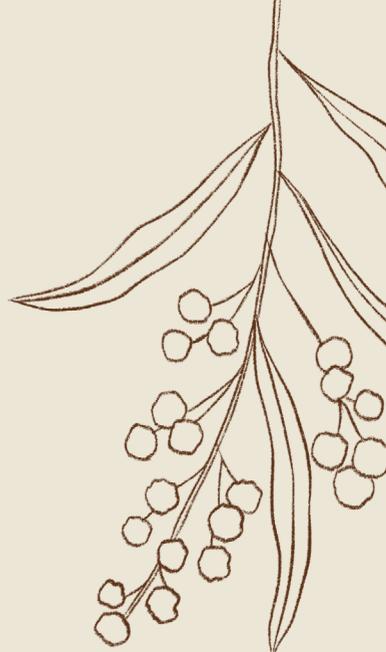
Beetroot risotto, whipped lemon myrtle ricotta, watercress, lemon thyme *nf,gf,dfo,v,vgo*

Free range chicken, zaatar baked squash, Brussel sprout leaves, smoked paprika *dfo,gf,nf*

Sauteed Hawkesbury calamari, kipfler potatoes, nduja, wild rocket *gf,nf*

Seasonal leaves pear, pecan nuts, barrel aged balsamic *gf,nf*

Valrhona Caramelia chocolate Verrine, vanilla compressed apple *gf,v,nf*



ME-GAL