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ENTREES

Bresaola (cured beef), truffle mayo, watercress, fennel + pickled carrot
Pumpkin + tomato veloute with sour cream + chives, parmesan cheese straws
Chicken liver pate, beetroot + horopito relish, cornichons, grilled ciabatta

MAINS

Prawn + saffron risotto with baby peas, crème fraiche + preserved lemon
Roasted vegetable salad with Plan*t chorizo, pomegranate, quinoa + rocket
Creamy smoked chicken, bacon + brie vol-au-vent, charred broccolini

DESSERTS

Tiramisu with espresso + stout, mango gel, charcoal sorbet
Chilled coconut rice, blackcurrant sauce, berry sorbet, dried raspberries
Passionfruit meringue with chantilly cream + strawberries

Two courses \$55 Three courses \$69

Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free

v = vegetarian df = dairy free gf = gluten free gfo / dfo = gluten / dairy free option available