

# SET MENU ONE

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65.0 per person

2 courses

## MAINS

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### BEEF

300g scotch fillet, roasted potato with truffle oil & parmesan, sauteed greens, fermented garlic & miso compound butter & red wine jus

### PORK BELLY

slow roasted pork belly, creamy pumpkin puree with oven roasted fennel & zucchini ribbons finished with a mustard & white wine sauce

### CHICKEN


moroccan spiced chicken, herbed couscous, charred vegetables with whipped citrus feta & a harissa yogurt dressing


### VIETNAMESE STYLE SALAD

fresh mesclun salad with tomatoes, pickled onion & cucumber, roasted cashew nuts, mint, coriander & seasonal vegetables, passionfruit naam jiim dressing, topped with crispy mung bean noodles

add:

chicken

salt & pepper calamari 

tofu 

## DESSERTS

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### CHEESECAKE

biscoff cheesecake with a salted caramel mousse & brandy snap crumble

### BROWNIE

cookies & cream ice-cream layered between a rich chocolate brownie finished with chocolate sauce & caramelized white chocolate & raspberry crumb

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#### PLEASE NOTE:

That we handmake all our pizza bases on site & while we take the utmost care when preparing our gluten free bases & all our products, trace amounts of flour/gluten may still be present.

 vegetarian

 low gluten

 vegan

# SET MENU TWO

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65.0 per person

2 courses

## ENTREES

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### BRUSCHETTA

grilled ciabatta topped with whipped feta, fresh tomatoes & prosciutto, finished with balsamic reduction & olive oil

### ARANCINI

italian risotto balls stuffed with pumpkin & sage with red pepper pesto with grated pecorino

### SALT & PEPPER CALAMARI

tender fried calamari strips with mesclun salad, pickled red onions & passionfruit naam jiiim

## MAINS

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### BEEF

300g scotch fillet, roasted potato with truffle oil & parmesan, sauteed greens, fermented garlic & miso compound butter & red wine jus

### PORK BELLY

slow roasted pork belly, creamy pumpkin puree with oven roasted fennel & zucchini ribbons finished with a mustard & white wine sauce

### CHICKEN


moroccan spiced chicken, herbed couscous, charred vegetables with whipped citrus feta & a harissa yogurt dressing


### VIETNAMESE STYLE SALAD

fresh mesclun salad with tomatoes, pickled onion & cucumber, roasted cashew nuts, mint, coriander & seasonal vegetables, passionfruit naam jiiim dressing, topped with crispy mung bean noodles

add:

chicken

salt & pepper calamari 

tofu 

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vegetarian



low gluten



vegan

# SET MENU THREE

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75.0 per person

3 courses

## ENTREES

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### BRUSCHETTA

grilled ciabatta topped with whipped feta, fresh tomatoes & prosciutto, finished with balsamic reduction & olive oil

### ARANCINI

italian risotto balls stuffed with pumpkin & sage with red pepper pesto with grated pecorino

### SALT & PEPPER CALAMARI

tender fried calamari strips with mesclun salad, pickled red onions & passionfruit naam jiim

## MAINS

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### BEEF

300g scotch fillet, roasted potato with truffle oil & parmesan, sauteed greens, fermented garlic & miso compound butter & red wine jus

### PORK BELLY

slow roasted pork belly, creamy pumpkin puree with oven roasted fennel & zucchini ribbons finished with a mustard & white wine sauce

### CHICKEN


moroccan spiced chicken, herbed couscous, charred vegetables with whipped citrus feta & a harissa yogurt dressing


### VIETNAMESE STYLE SALAD

fresh mesclun salad with tomatoes, pickled onion & cucumber, roasted cashew nuts, mint, coriander & seasonal vegetables, passionfruit naam jiim dressing, topped with crispy mung bean noodles

add:

chicken

salt & pepper calamari 

tofu 

## DESSERTS

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### CHEESECAKE

biscoff cheesecake with a salted caramel mousse & brandy snap crumble

### BROWNIE

cookies & cream ice-cream layered between a rich chocolate brownie finished with chocolate sauce & caramelized white chocolate & raspberry crumb

PLEASE NOTE:

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vegetarian



low gluten



vegan