

SET MENU ONE

64.0 per person - Two Courses

TO START

SALT & PEPPER CALAMARI

Salt & pepper fried calamari, house made lemon aioli

BANG-BANG CAULIFLOWER

Crispy fried spiced cauliflower, sriracha mayo

BRUSCHETTA

Grilled ciabatta, confit garlic puree, green olive tapenade, ricotta, tomato jam, herb oil

MAIN COURSE

LAMB SHANK

Braised lamb shank, potato & celeriac mash, pea & carrot top pesto, Swampton stout jus

STRIPLOIN STEAK

300g striploin, roasted confit agria potatoes, Swampton stout jus, caramelized shallot & herb compound butter

PORK BELLY

Slow roasted pork belly, honey roasted kumara mash, pickled apple gel, sauce Robert

STUFFED CHICKEN LEG

Roasted chicken leg stuffed with spinach, ricotta, marinated shiitake & chicken mousse, potato & celeriac mash, marsala & tarragon sauce

Main Course Served with a selection of shared side dishes

PLEASE NOTE: That we handmade 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. There will be a 15% surcharge on public holidays.



contains nuts



dairy free



low gluten



vegetarian



vegan