

CHEF'S MENU

— ON ARRIVAL —

Sydney Rock Oysters

Freshly shucked, on ice

— STARTER —

(Served shared for the table)

Courgette Fritti

Lightly battered, chèvre filling, honey, pinenut

Spiced Lamb Meatballs

Panisse, garlic yoghurt, sumac

Salt & Pepper Fried Baby Squid

Garlic mayonnaise

— MAIN —

(Served shared for the table)

Whole Herb Roasted Chicken

Saffron marinade, shaved fennel, Romesco sauce

Roasted Red Snapper

Fennel, thyme, garlic, salsa verde

Sides

Rocket & Pear Salad

Aged balsamic, extra virgin olive oil

Sea Salt Roast Kipflers

Rosemary, confit garlic

— DESSERT —

(Served shared for the table)

Chef's selection of artisan cheese, crispbread muscatel, onion marmalade

Macarons, chocolate strawberries, petit fours

