

CHEF'S *MENU*

shared starters

Warm Mixed Breads
Housemade foccacia & sourdough,
extra virgin olive oil, aged balsamic

Crudo Misto
Tasting plate of Kingfish carpaccio,
salmon sashimi, tuna tartare

Cheese Sagnaki
Fried kefalograviera cheese, marjoram,
honey, sultanas, pine nuts

shared mains

Cone Bay Baramundi Fillet
Tomato, saffron & white wine broth, borlotti beans

Butterflied Whole Peri Peri Chicken
Shaved fennel & herb slaw, Chimi churri sauce, lemon

shared sides

Rocket & beet salad, walnuts, sherry dressing
Shoestring fries, aioli

dessert

Petit Fours
Lemon curd tart & chocolate brownies

