

Six course degustation

The degustation experience is a beautifully balanced selection of courses, with portions that have been adjusted accordingly. Let us delight and indulge all your senses, as you take your time to savour each dish, before eagerly anticipating the next degustation is a fabulous way to dine - allowing you the pleasure of enjoying many more dishes and flavour sensations.

Carnivore

*Eggplant fried. Black tahini. Fermented onion.
Baby green (gf. df)*

*King prawns. Sumac. Raspberry vinaigrette
(gf. df)*

*Cauliflower fried. Garlic. Lemon. Chilli. Tahini.
Radish salad (gf. df)*

*Barramundi fillet. Saffron potatoes. Red harissa fumet
(gf)*

Fatira. Angus beef. Puff pastry. Pea

Rhubarb vacherin. White chocolate. Mascarpone

\$66 per person

**price subject to change*

Minimum 2 people

Herbivore (gf. df)

Vegetarian tartare

*Cauliflower fried. Garlic. Lemon. Chilli. Tahini.
Radish salad*

*Eggplant fried. Black tahini. Fermented onion.
Baby green*

Vegetarian tagine. Saffron rice

Mushroom shawarma. Forbidden black rice

Chickpea pavlova. whipped coconut cloud. Rhubarb

\$66 per person

**price subject to change*

Minimum 2 people

3 course set menu

Entree:

Cauliflower fried. Garlic. Lemon. Chilli.

Tahini. Hummus. Radish salad (gf. df)

or

Popcorn chicken. Sun dried tomato emulsion (gf. df)

or

King prawns. Sumac. Raspberry vinaigrette (gf. df)

Main:

Chicken. Ras el hanout. Freekeh pilaf

or

*Barramundi fillet. Saffron potatoes. Red harissa fumet
(gf)*

or

Heirloom infant vegetables. Casablanca spice. Saffron rice (gf)

Dessert:

Passion fruit souffle mousse. Passion fruit cloud

\$49 per person

**price subject to change*

Minimum 2 people

Entree

Popcorn chicken. Sun dried tomato emulsion (gf. df)
\$26

*Falafel. Fava beans. Chickpea. Coriander. Chili garlic
mustard sauce (gf. df)*
\$24

*Shanklish. Whipped sheep cheese. Pickled beet.
Herb oil (gf)*
\$24

*King prawns. Sumac. Raspberry vinaigrette
(gf. df)*
\$26

*Eggplant fried. Black tahini. Fermented onion.
Baby green (gf. df)*
\$23

*Cauliflower fried. Garlic. Lemon. Chilli.
Tahini. Hummus. Radish salad (gf. df)*
\$25

Main

Chicken. Ras el hanout. Freekeh pilaf
\$35

Forbidden black rice with pulled duck
(gf)
\$35

Chermoula lamb shoulder. Herb. buckwheat
(gf)
\$36

Fatira. Angus beef. Puff pastry. Pea
\$36

Barramundi fillet. Saffron potatoes. Red harissa fumet
(gf)
\$34

Vegetarian tagine. Heirloom vegetables. Saffron rice
(gf)
\$29

Sides - \$12 each

Morocco honey carrots (gf)

Hasselback potatoes (gf)

Fattoush salad (df)

Desserts - \$19 each

Passion fruit souffle mousse. Passion fruit cloud (gf)

Turkish delight creme Brûlée. Ice cream (gf)

Bitter chocolate gateau. Soil. Strawberry. Cream

Chickpea pavlova. Mixed berry. Whipped coconut (gf. df)

Rhubarb vacherin. White chocolate. Mascarpone (gf)

White Wine

Sauvignon blanc. SA

\$9/glass

Chardonnay. SA

\$9/glass

Pinot gris. SA

\$9/glass

Hanschke Peggy Hill riesling. Eden Valley

\$45/bottle

Stonyfell NV chardonnay pinot noir pinot meunier. SA

\$30/bottle

Red Wine

Shiraz. SA

\$9/glass

M.Chapoutier Luberon. Shiraz-Grenache. Rhone Valley

\$30/bottle

Illuminati Riparosso Montepulciano d'Abruzzo.

Red current/red cherry/tobacco

\$30/bottle

Moulin de Gassac Guilhem. Shiraz-Grenache. Southern France

\$35/bottle

Optimiste Marquis. Cab Sav-Merlot. Mudgee

\$35/bottle

Mixed spirits (30ml pour)

<i>Absolut Vodka</i>	<i>\$9</i>
<i>Jack Daniels Whiskey</i>	<i>\$9</i>
<i>Kraken Black Spiced Rum</i>	<i>\$9</i>
<i>Bombay Sapphire Dry Gin</i>	<i>\$10</i>
<i>Glen Moray Single Malt Scotch Whisky</i>	<i>\$10</i>

Cocktails

<i>Strawberry Heaven</i>	<i>\$18</i>
<i>Black Mojito</i>	<i>\$18</i>
<i>Turkish Delight Martini</i>	<i>\$18</i>
<i>Pomegranate Caprioska</i>	<i>\$18</i>
<i>Baileys Chocolatini</i>	<i>\$18</i>

Beer & Cider

<i>Corona, Mexico Imported</i>	<i>\$9</i>
<i>Peroni, Italy Imported</i>	<i>\$9</i>
<i>4 Pines Pale Ale, Australia</i>	<i>\$10</i>
<i>Nomad Jet Lag</i>	<i>\$10</i>
<i>Apple/pear cider</i>	<i>\$10</i>

Children's Menu - \$15 / per child

Pasta with Tomato Sauce

OR

Grilled Beef Sausage with Brioche Hot Dog Roll

with

Apple OR orange Juice

and

Vanilla Ice Cream

Family Feast - \$98 / per family (2 adult & 2 child, under 10)

Adult

- *One entree to share*

- *Two mains*

- *One dessert to share*

- *Two glasses of wine*

With

Two children's set menu

**Available between 5:30pm & 7pm*

