

# SHARING MENU

Serving you for Breakfast, Lunch and Dinner

## ON ARRIVAL

Housemade focaccia bread & mixed olives

## ENTRÉE

Zucchini flowers, sheep's ricotta, saffron aioli, chilli oil

Hand cut beef tartare spring vegetables, horseradish cream

Prosciutto, burrata, peach, heirloom tomatoes, almonds, flat bread

## MAIN

Mafaldine pasta, stracciatella, peas, zucchini,  
fennel, rapa, tarragon, sour cream

Steamed Patagonian toothfish, mussels,  
abalone sauce, leeks, vadouvan butter

Grilled lamb fillets, capers, lemon, spring peas,  
cos lettuce, radish, mint labneh

## SIDES

Roasted potatoes, duck fat, thyme *(GF/DF)*

Roast baby carrots, truffle honey, sesame dressing

Chopped cos salad, green onion, green olives, feta, lemon oil

## DESSERT

Selection of Chef's desserts

85.0 per person



Please note a 1.5% surcharge applies to credit card payments. A 10% service fee will apply to groups of 10 or more. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering.