
AS OF JAN 2024

SET MENU | MINIMUM GROUPS OF 4

ENTREE & MAIN \$55 | THREE COURSES \$70

SHARED ENTRÉE

Wood Fired Turkish Bread, eggplant caponata, pine nuts **v**

Mozzarella Arancini, truffle mayo, tomato relish **v**

Crispy Baby Squid, lemon dill aioli **gf**

MAIN

Sweet Potato Gnocchi, mushroom & spinach parmigiano **v**

Crispy Skinned Barramundi, crushed baby potatoes, cream fresh dill, chickpeas, fresh herbs, pine nuts **gf**

Roasted Arkady Lamb Shank, roasted pumpkin, fermented chilli vinaigrette, preserved lemon chermoula, crunchy chickpeas **gf**

SHARED DESSERT

Dark Chocolate Tart, orange mousse, chocolate streusel **gf**

Vanilla Bean Semifreddo, stone fruit compote, almond crumble **gf**



Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

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