

bespoke

Everyone deserves a little luxury

2 course \$38 | 3 course \$42

Please select two items, to be served alternately

Entrée

- 3 Cheese and green onion arancini balls served on a bed of rocket with a chipotle mayo.
- Flash fried marinated squid served with hummus and zaatar.
- Grilled lamb souvlaki served on a warm pearl cous cous salad and tzatziki dressing.
- Bulgogi beef salad, pan seared marinated sirloin strips served on a bed of mixed lettuce, cherry tomatoes, cucumber, and shallots.

Main

- Macadamia and herb crusted barramundi, served on a beetroot with goats cheese risotto cake.
- Pan seared marinated chicken supreme on a bed of mash, broccolini and a roast chicken jus.
- Grilled angus sirloin served with golden crushed baby chits, green beans and jus.
- Spinach and ricotta cannelloni served with a watercress salad.

Dessert

- Black forest tart with a cherry jam, chocolate cream, mascarpone Chantilly nougatine shard.
- Vanilla bean cheesecake mousse, crumble and freeze-dried passionfruit.
- Salted caramel macaron tart with hazelnut praline.
- Deconstructed lemon meringue tart with Chantilly cream.

Bespoke Menu