



\$45 pp

Sharing banquet

Lunch & dinner

from 12 midday everyday

Toasted organic crostini, buffalo mozzarella, tomato, basil & extra virgin olive oil

Barzura plate – bresaola, salami, Sicilian olives, pickled peppers & gherkins, artichoke heart, beetroot puree, pink fermented cabbage marinated feta & toasted rye

Chili, salt & pepper calamari

Natural Sydney rock oysters

Ravioli filled with roasted beetroot, goat's cheese, pumpkin cream & hazelnuts

Crispy Atlantic salmon, cannellini beans & fermented pink cabbage

Eye fillet, corn beef-potato cake, kale & green pepper corn sauce

Fatoush- baby cos, cucumber, cherry tomatoes, capsicum, radish, mint, parsley, red onion, pomegranate seeds, toasted flat bread, olive oil, lemon juice & sumac dressing

Bowl of mixed greens

Chocolate Mousse with popcorn ice cream & salted caramel

Frangipani tart & double cream

Enjoy!

We cannot guarantee that our food is free of allergens.
10 % surcharge on Sundays & public holidays