

### **Small plates to share**

House made sourdough with cultured cheese, herbs & olive oil

Australian olives & balsamic onions

Cured meat plate – Wagyu Pastrami, smoked cabanossi, pork salame with house pickles, Grana Padano,

Market fish ceviche with lime, radish, chilli & olive oil

Grilled padron peppers with buffalo mozzarella & crostini

### **Main plates**

Grilled wagyu rump MBS 9+, bbq leeks, chicken reduction & fresh horseradish

Or

Roast beets with lentils, walnut & sesame cream & summer herbs

Or

Ocean trout curry in coconut, kaffir lime, galangal & basil

All served with:

House salad

Roast potatoes with herbs & hemp cream

### **Sweets**

bombini "raspberry & cream"

Or

Daintree chocolate cream, coconut & hazelnut