

À LA CARTE MENU

STARTERS

TOASTED COBB LOAF \$15.50

Toasted Cobb loaf served with whipped honey miso butter (V)

HOUSE MARINATED OLIVES \$9.90 (V, GF, LF)

FRIED WHITEBAIT \$12.90

Fried whitebait, citrus aioli, pickled onion salad

ENTRÉE

GEM LETTUCE

Grilled baby lettuce, egg emulsion, garlic croûton, speck, pecorino (VO)

OCEAN TROUT CEVICE

Yuzu cured ocean trout, coconut foam, house sambal, Thai basil (GF, LF)

LAMB SHOULDER

Slow roasted lamb shoulder, pickled celeriac, curried mayo, chilli caramel (LF)

MAINS

BEEF SHORT RIB RENDANG

Slow roast beef short rib, Thai style rendang, pickled cauliflower, toasted coconut, coconut rice (GF, LF)

CHICKEN BALLOTINE

Chicken ballotine, brioche stuffing, buttered broad beans, asparagus, cauliflower puree, fried leek, jus

FRIED TEMPEH FATTOUSH

Salad of fried tempeh, pickled onion, olives, radish, cucumber, sumac labneh, pomegranate (V)

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DESSERTS

LEMON SEMIFREDDO

Lemon semifreddo, Yuzu gel, treacle crumb, toasted meringue (V)

SALTED CARAMEL TART

Dulce de leche, honeycomb, popcorn, Chantilly (GF, LF)

SIDES

PARIS MASH (GF, V) \$8.00

BUTTERED GREENS (GF, V) \$8.00

WATERCRESS KIMCHI SALAD (GF, LF) \$8.00

COCONUT RICE (GF, LF, V) \$8.00

LIQUEUR COFFEE \$14.00

Double shot of Two Seasons coffee Liqueur of your choice:
Kahlua, Frangelico or Bundaberg Rum. Topped with fresh cream.

AFFOGATO COFFEE \$17.50

Two Seasons espresso coffee, house made Vanilla Bean ice cream with a shot of Liqueur:
Baileys, Frangelico, Vanilla Galliano, Tia Maria or Kahlua



2 Course Meal - Your choice of entrée & main or main & dessert.

3 Course Meal - Entrée, main & dessert.

Starters & sides are additional.

GF - Gluten Free LF - Lactose Free V - Vegetarian VO - Vegetarian Option Available