

# SHARING MENU

*A casual lunch to socialise, taste and enjoy a wide variety of our signature dishes.*

## FOR THE TABLE

### BREAD

*with house butter*

## SMALL PLATES

### COCONUT CURED SALMON

*coconut "tiger milk", chili-compressed pineapple, cucumber, coriander*

### TRUFFLE BEEF CARPACCIO

*truffle mayo, fermented turnips, shaved parmesan, crispy shallots, grissini*

### CONFIT MUSHROOMS SKEWER

*red wine glaze, burnt onion puree, mushrooms ketchup, pickled shiitake, pangrattato*

## LARGE PLATES

### MARKET FISH

*beurre blanc, braised fennel, shaved celery, fennel jam, citrus dressing*

### LAMB RUMP

*orange kumara puree, minted labneh, seasonal greens, jus*

### CHICKPEAS GNOCCHI

*pesto rosso, zucchini, burnt eggplant tahini, vegan parmesan*

## SIDES

*seasonal salad & crunchy fries*

## DESSERT

### BANOFFEE SEMIFREDDO

*banana compote, dulce de leche mousse, panna semifreddo, Ovaltine crumb*

### TIRAMI-CHOUX

*craquelin cacao, coffee cremeux, mascarpone chantilly, kahlua jel, chocolate soil*

**2 COURSE | \$60**

**3 COURSE | \$69**