

SUMMER 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

ENTREE

BURRATA

Burrata, mango jam, roma tomato, lime oil, charred sourdough (V)

GRILLED OCTOPUS

Braised and grilled octopus on freekeh tabouli, eggplant baba ganoush, paprika oil (LF)

SWEET & SOUR PORK BELLY

Sticky pork belly, Asian pancakes, pickled vegetables, smoked corn puree

MAINS

12 HOUR BEEF CHEEK

12 hour braised beef cheek, Paris mash, buttered greens, fried shallots (GF)

ROASTED BARRAMUNDI

Roasted barramundi, Asian ginger broth, watercress kimchi salad, coconut rice (GF, LF)

PUMPKIN ORZO

Roast pumpkin, orzo, spinach, asparagus, parmesan, truffle oil (V)

SUMMER À LA CARTE MENU

DESSERTS

EARL GREY PANNA COTTA

Panna cotta, roasted rhubarb, chocolate sponge, almond tuile (V)

CHOC WALNUT BROWNIE

Goopy chocolate brownie, maple cream, berries (V)

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 entree & main or main & dessert.

3 Course Meal - Entree, main & dessert.

Starters & sides are additional.

GF - Gluten Free LF - Lactose Free V - Vegetarian