

# 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)

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## 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