

# M.V. MARY ANN



## STARTERS

### TOASTED COBB LOAF \$15.50

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

### HOUSE MARINATED OLIVES \$9.90

House marinated olives, whipped fetta, crouton, dukkha (V, GF)

## SIDES

### BUTTERED GREENS, MISO, HONEY \$8.00

### ROASTED KIPFLER, CONFIT GARLIC, THYME \$8.00

### PEAR, FRISE, WALNUT, GRANA PADANO, SHALLOTS \$8.00



*Starters, sides and liqueur coffees are additional.*

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

# SET MENU

## ENTRÉE

### KOREAN FRIED CHICKEN RIBS

Crispy fried chicken ribs, Korean sauce, papaya, green mango, sweet ginger dressing

## MAIN

### LAMB LOIN

Smashed peas, whipped fetta, furikake, fried potato, tendrils, fig jus (GF)

## DESSERT

### DARK CHOCOLATE FONDANT

Chocolate fondant, smoked chilli chocolate, orange gel, pistachio crumb, tuille



### 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