

# DINE IN | SET MENU

Brisbane | 2 course | \$70pp

## TO START | GLASS OF SPARKLING

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Organic sourdough bread, cultured butter (v)

## SELECT ONE SMALL

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Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v)

BBQ octopus, romesco, smoked potato aioli, blackened corn (gf, df, n)

## SELECT ONE BIG

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Grilled pork cutlet, charred spring onion, jerk seasoning, blackened pineapple salsa (gf, df)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

Caserecce, snow peas, sugar snaps, roasted almonds, pea tendrils, pecorino, salsa verde, lemon (v, n)

# DINE IN | SET MENU

Brisbane | 3 course | \$85pp

## TO START – GLASS OF SPARKLING

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Organic sourdough bread, cultured butter (v)

## SELECT ONE SMALL

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Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v)

BBQ octopus, romesco, smoked potato aioli, blackened corn (gf, df, n)

## SELECT ONE BIG

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Grilled pork cutlet, charred spring onion, jerk seasoning, blackened pineapple salsa (gf, df)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

Caserecce, snow peas, sugar snaps, roasted almonds, pea tendrils, pecorino, salsa verde, lemon (v, n)

## SELECT ONE DESSERT

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Brix rum & raisin parfait, burnt orange ice cream, hazelnut crumb (n)

Raspberry glazed cheesecake, almond shortbread, yoghurt, basil ice cream