

DUCKS FEAST

TO START

Focaccia, sourdough (df, v), whipped butter (v)

Taramasalata

Sweet potato hummus, crispy onions (gf, df, vg)

Burnt eggplant labneh, harissa oil, curry leaf (gf, v)

Mixed warmed olives (vg)

ENTRÉE

Smoked salmon pastrami, mixed citrus & fennel salad,
avocado mousse (gf)

ALTERNATE DROP MAIN

Pressed lamb shoulder, salsa verde, mustard jus & carrot puree (gf, df)

Barramundi fillet, purple shiso, lemongrass dashi, furikake, finger lime
(gf, df)

SIDES TO SHARE

Crispy chat potatoes, garlic butter & rosemary salt (v)

Green bean, snow pea & sugarsnaps, lemon butter (v)

DESSERT

Dark chocolate mousse, chocolate brownie crumb, toasted hazelnuts (v,n)