

ENTRÉE

SOUR DOUGH

Served with hand whipped sundried tomato butter

TAPAS SHARE PLATE

Prosciutto wrapped halloumi with pesto & toasted pine nuts (GF)
Four cheese arancini with kewpie mayonnaise
Pork belly with caramel sauce & crispy crackling (GF)

MAIN (CHOOSE ONE)

BARAMUNDI WITH MANGO & CHILLI SALSA (HO) (GF)

Barramundi fillet pan seared then oven baked resting on asparagus spears, potato scallops then topped with a house made mango & chilli salsa

BANYAN PORK BELLY

Northern Rivers twice cooked pork belly, topped with an Asian infused sauce, served with mash potato, Bok choy & crispy crackling

EYE FILLET WITH BAY BUGS

Tender eye fillet grilled to your liking, resting spinach galette with wilted spinach roasted peppers & bay bugs topped with hollandaise sauce

DESSERT

TAPAS TO SHARE

The Love triangle of chocolate made in house from our very own pastry chef