



EASTER MENU

Available Easter Sunday 20th & Monday 21st April from 6-9pm

TWO COURSE \$44 | THREE COURSE \$59

Enjoy a complimentary glass of sparkling wine on arrival.

ENTRÉE

King fish ceviche with pickled ginger,
citrus and shiso *GF, DF*

MAIN

Slow roasted lamb shoulder with herbs de Provence,
potato and sage galette, caponata, Tuscan cabbage *GF*

DESSERT

Hot cross bun bread and butter pudding,
mascarpone ice cream, strawberry compote



GF - GLUTEN FREE | DF - DAIRY FREE

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found. Please note that all Credit Card transactions will incur a 1.5% merchant service fee. On public holidays a 15% surcharge applies.