

SHARING DINNER MENU

MENU

(V)=VEGAN | (+NUTS) =CONTAINS NUTS | (GF)=GLUTEN FREE

PRE-SET ON THE TABLE

HAND STRETCHED CRISP BREADS (V) | BABA GHANOUSH (V/GF) | LEMON HERB MARINATED OLIVES

TAPAS STYLE DINNER

MARINATED ARTICHOKE | CRISP CURED BEEF SHARDS | EVO | LEMON | OREGANO (GF)

GRILLED HEIRLOOM TOMATOES | CRISP BASIL | | BALSAMIC REDUCTION | EVO (V/GF)

SPANISH STYLE TORTILLA | YUKON AND SWEET POTATO | SUNDRIED TOMATO | ROSEMARY (V/GF)

CHARRED CHINESE BROCCOLI | ANCHOVIES | CAPER | RED WINE VINAIGRETTE (GF)

FIRE-GRILLED BABY SWEET PEPPERS | CRUSHED EGGPLANT | CHILI EVO | CHIVES (V/GF)

MISO GLAZED BLACK COD | SWEET + SOUR ASIAN SLAW | STICKY RICE CAKE | TURMERIC SAUCE

CURRY ROASTED CHICKEN | CHARRED PINEAPPLE | CORIANDER + COCONUT CHUTNEY (GF)

VEAL AND LAMB MEATBALLS | CAPERS | OLIVES | TOMATO SAUCE | SAGE (GF)

GRILLED BEEF MEDALLION | HERB JUS | BALSAMIC CARAMELIZED SHALLOT (GF)

TRIO OF DESSERT

WARM MOLTEN DARK CHOCOLATE CAKE | ORANGE SABAYON

PEACH + APRICOT CRUMBLE | SAKE CUP

LEMON MERINGUE TARTLET

STRAWBERRIES | DARK CHOCOLATE SAUCE | BLUEBERRIES